

FEDERAL ITEM IDENTIFICATION GUIDE

SUBSISTENCE

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This Federal Item Identification Guide for Supply Cataloging is issued under the authority of Department of Defense Instruction 5025.7.

The use of this publication is mandatory for US. Federal Activities participating in Federal Catalog System Operations.

BY ORDER OF THE DIRECTOR

/s/

Commander

Defense Logistics Information Service

Contents

GENERAL INFORMATION	1
MRC Index.....	6
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG	7
APPLICABILITY KEY INDEX	106
Body	134
SECTION: A.....	134
SECTION: B.....	139
SECTION: C.....	148
SECTION: D.....	151
SECTION: E.....	154
SECTION: F.....	158
SECTION: G.....	161
SECTION: H.....	165
SECTION: J.....	169
SECTION: K.....	175
SECTION: L.....	178
SECTION: M.....	181
SECTION: N.....	190
SECTION: P.....	195
SECTION: Q.....	197
SECTION: R.....	199
SECTION: S.....	204
SECTION: T.....	207
SECTION: Y.....	209
SECTION: STANDARD.....	210
SECTION: SUPPTECH	216
Reply Tables	221
Reference Drawing Groups.....	274
Technical Data Tables.....	275
FIIG Change List	279

GENERAL INFORMATION

1. Purpose and Scope

This Federal Item Identification Guide (FIIG) is a self-contained document for the collection, coding, transmittal, and retrieval of item characteristics and related supply management data for an item of supply for logistical use. This FIIG is to be used to describe items of supply identified by the index of approved item names appearing in this section.

2. Contents

This FIIG is comprised of the following:

- Index of Approved Item Names Covered by this FIIG
- Applicability Key Index
- Section I - Item Characteristics Data Requirements
- Section III - New text that should be here.
- Appendix A - Reply Tables
- Appendix B - Reference Drawing Groups (as applicable)
- Appendix C - Technical Data Tables (as applicable)

a. Index of Approved Item Names Covered by this FIIG:

The index lists the approved item names with definitions and item name codes as they appear in Cataloging Handbook H6, applicable to this FIIG. In addition, each name entry is assigned an applicability key for use in relating the characteristics requirements in Section I to the specific item name.

b. Applicability Key Index:

The purpose of this index is to provide the user with a ready reference for determining the specific requirements which are applicable to a given approved item name. This index lists all requirements in sequence as they appear in the FIIG. The applicability of a Master Requirement Coded requirement is indicated by the column headed by the specific item name applicability key as follows:

(1) The letter "X" indicates the requirement must be answered for a full descriptive item.

(2) The letters "AR" indicate the requirement is to be answered as required by (1) instructional notes within the FIIG; (2) when the reply is predicated on replies to a related main requirement; or (3) when an asterisk (*) is used in conjunction with the applicability key column in Section I.

(3) A blank in the column indicates the requirement is not applicable to the specific item name.

GENERAL INFORMATION

c. Section I - Item Characteristics Data Requirements:

This section contains the physical and performance characteristics requirements needed to describe and identify an item of supply. These characteristics differentiate one item from all other items of supply and are to be used to meet the needs of all supported functions. This section is arranged in columns. Identification of each column and instructions pertinent thereto are as follows:

(1) Applicability Key:

The first column shows the applicability key(s) for each requirement. It indicates whether the requirement need be satisfied for the item being identified. "ALL" indicates that the requirement must be answered for all items covered by the FIIG. One or more alphabetic character(s) or group of one or more alphabetic characters indicates a response is required when describing items with an approved item name or names represented by the key(s). An asterisk (*) used in conjunction with any applicability key indicates that the characteristic stated in the requirement may not be applicable to all items covered by the FIIG.

(2) Master Requirement Codes (MRC):

A four-position code which is assigned to a FIIG requirement for identification of the requirement, cross-referencing requirements in the various sections and appendices of the FIIG, and for mechanized processing and retrieval of FIIG generated data. Absence of a MRC for a requirement indicates a lead-in to requirements with individual MRCs in Appendix B.

(a) The coding technique for providing MULTIPLE/OPTIONAL responses will not be used for a Section I requirement assigned Mode Code A or L that leads to Appendix B sketches with dimensional requirements.

(b) Identified Secondary Address Coding:

This technique is for extending the Master Requirement Code so that a unique address is provided for each application of the requirement in relation to the item and is authorized only as instructed within the requirement. Responses coded through this technique will always consist of the following: (1) Master Requirement Codes, (2) indicator code (a single numeric character determined by the number of positions contained), (3) identified secondary address code (1 to 3-digit alphabetic codes determined by the number of predicted replies), (4) the mode code, (5) the reply code and/or clear text response, and (6) end with a record separator (*). Steps (1) through (6) are repeated for each application of the requirement.

(c) AND/OR coding:

A technique for extending the Master Requirement Code to provide a distinctive address for multiple responses to the same requirement. Responses coded through this technique will always consist of (1) Master Requirement Code, (2) mode code, (3) the response or reply code (as instructed by the requirement), (4) a single dollar sign (\$) for an OR condition, or a double dollar sign (\$\$) for an AND condition, (5) the mode code, (6) the response or reply code

GENERAL INFORMATION

(followed by conditions (4) through (6) for each of the multiple responses) and (7) end with a record separator (*). NOTE: Apply this technique only when instructed by the requirement sample reply (e.g.).

(3) Mode Code:

A one-position alphabetic code that specifies the manner in which a response will be prepared. Each requirement assigned a MRC is also assigned a mode code. Sample replies follow each FIIG requirement displaying the proper construction of a response for the assigned mode code. The response to a requirement will always be prepared in accordance with the assigned mode code and sample reply except in the following instances:

(a) Use of E Mode Code replies is not authorized. If a reply needed to describe an item is not listed in the applicable table, contact the FIIG Initiator.

(b) Mode Code K may not be used for any requirement unless instructed by the requirement instructions.

(4) Requirement:

This portion includes the characteristics data elements and data use identifiers required to identify and differentiate one item of supply from another, narrative definitions, and explanations as to use and method of expression. Instructions for coding and preparing replies are also provided.

(5) Reply Code:

A code that represents an established authorized reply to a requirement.

d. Section III - Supplementary Technical and Supply Management Data:

This section includes those characteristics requirements necessary to support specific logistics functions other than National Stock Number assignment.

e. Appendix A - Reply Tables:

Tables of authorized replies to requirements and reply codes when the tables are too lengthy for inclusion in Section I/III, when applicable.

f. Appendix B - Reference Drawings:

This appendix contains representative illustrations which portray specific variations of one or more generic characteristics. If reference drawings contain requirements pages to be used in conjunction with illustrations for dimensioning purposes, the requirements pages will contain Master Requirement Codes, mode codes, and a statement of the requirement. A response to requirements on a requirements page is necessary only for those Master Requirement Codes applicable to the illustration selected.

g. Appendix C - Technical Data Tables:

GENERAL INFORMATION

This appendix contains conversion charts and similar data pertinent to the requirements in Section I/III, when applicable.

3. Enter administrative MRC CLQL immediately following the last FIIG requirement reply, as instructed below:

<u>MRC</u>	<u>Mode</u> <u>Code</u>	<u>Requirement</u>	<u>Example</u>
CLQL	G	COLLOQUIAL NAME (common usage name by which an item is known)	CLQLGWOVEN WIRE CLOTH*

4. Special Instructions and Indicator Definitions

a. Measurements:

Unless otherwise indicated within a requirement example, enter all measurements in decimal form, carried to the nearest three decimal places, with a minimum of one digit preceding the decimal. For SI (metric), enter all measurements with a minimum of one digit before and after the decimal. For fraction to decimal conversion, see Appendix C.

b. Indicators:

A cross hatch (#) following an AIN, MRC, Reply Code or Drawing Number indicates for "ALL EXCEPT USA" use only.

5. Indexes

a. Index of Data Requirements

This index is arranged in alphabetic sequence by Master Requirement Code, cross-referenced to the applicable data requirement and page number(s).

b. Index of Approved Item Names

This index is arranged in alphabetic sequence referenced to Applicability Key.

c. Applicability Key Index

This index is arranged in Applicability Key Sequence.

6. Maintenance

Requests for revisions and other changes will be directed to:

GENERAL INFORMATION

[Page Break]

FIIG T113
GENERAL INFORMATION
SECTION I/III REQUIREMENTS INDEX

MRC Index

SECTION: A.....	140
NAME.....	140
ALNR.....	140
AGXW	140
ALNQ	140
ALNY	141
ALJH.....	141
AFJF.....	141
ALNZ.....	141
ALPA	142
ALPB	142
ALPF.....	142
ALPG	143
ALPH	143
AGYA.....	143
AGUD.....	144
SECTION: B.....	145
NAME.....	145
AGXV	145
AMCH	145
AMCJ.....	145
AMGG	145
AMGJ.....	146
AGXW	146
AGXX.....	146
AMGL.....	147
AMGM.....	147
AFJF.....	147
ALHF	147
AMGP	148
ALJH.....	148
ALNQ	148
AMGW	148
AMGX	148
AMGY	149
AMGZ.....	149
AMHB	149
AMHC	149
ALJJ	149
AMHN	150
HUES	150

FIIG T113
GENERAL INFORMATION
SECTION I/III REQUIREMENTS INDEX

ALPG	150
AMJC	150
ABRY	150
ABMZ	151
ABGL	151
ABNM	152
AGYA	152
AGUD	153
SECTION: C	154
NAME	154
AGXV	154
AGXW	154
ALJG	154
ALHF	154
ALJH	155
ALJJ	155
AGXX	155
AFJF	155
HUES	156
AGYA	156
AGUD	156
SECTION: D	157
NAME	157
AMJW	157
AJKC	157
AJKD	157
AFJF	158
ALBY	158
AMJY	158
AMJZ	158
AGYA	159
AGUD	159
SECTION: E	160
NAME	160
AGXW	160
ALJJ	160
AFJF	160
AGXX	160
ALNR	161
ALHF	161
ANHZ	161
ANJH	161
AMGP	162
ALJH	162

FIIG T113
GENERAL INFORMATION
SECTION I/III REQUIREMENTS INDEX

ALNQ	162
ALPG	162
HUES	163
AGYA	163
AGUD	163
SECTION: F	164
NAME	164
ALJH	164
AGXW	164
ALHF	164
AGXX	164
ALNQ	165
ALPB	165
AMGP	165
AFJF	165
AMEZ	166
AGYA	166
AGUD	166
SECTION: G	167
NAME	167
AGXV	167
AGXW	167
ALFT	167
ALFW	168
AGXX	168
CWYT	168
ALHF	168
ALHH	169
AFJF	169
ALHJ	169
ALHK	169
ALHT	170
AGYA	170
SECTION: H	171
NAME	171
ALNR	171
ANJP	171
ANJQ	171
AGXW	172
ANKD	172
AFJF	172
ALJJ	173
AGXX	173
AMEZ	173

FIIG T113
GENERAL INFORMATION
SECTION I/III REQUIREMENTS INDEX

AGYA.....	173
AGUD.....	173
SECTION: J.....	175
NAME.....	175
AGXX.....	175
AGXW.....	175
ALHF.....	175
ALNR.....	176
AMJC.....	176
ARCN.....	176
AFJF.....	176
ALHK.....	176
ALJJ.....	177
HUES.....	177
ARCP.....	177
ARCQ.....	177
ANHZ.....	177
ALNQ.....	178
AMGP.....	178
ALJH.....	178
AMGM.....	178
AGZX.....	179
DMTR.....	179
AGYA.....	179
AGUD.....	180
SECTION: K.....	181
NAME.....	181
AGXX.....	181
AGXW.....	181
AGXV.....	181
ALHF.....	181
HUES.....	182
AFJF.....	182
ANJQ.....	182
AGYA.....	182
AGUD.....	183
SECTION: L.....	184
NAME.....	184
AGXX.....	184
ALHF.....	184
ALJJ.....	184
AFJF.....	184
ANHZ.....	185
ALPA.....	185

FIIG T113
GENERAL INFORMATION
SECTION I/III REQUIREMENTS INDEX

AGYU	185
AGYA	186
AGUD	186
SECTION: M	187
NAME	187
AMDF	187
AMDY	187
AMED	187
AMEK	188
AMEM	188
AMEQ	188
ALFW	188
AMET	189
AKNA	189
ALJG	189
AGXV	189
AMEW	190
AGXW	190
AMEX	190
AMEY	190
ALNQ	190
AFJF	191
ALHF	191
CWYT	191
AGXX	191
ALJJ	192
ALHJ	192
ABRY	192
ABMZ	192
ABGL	193
HGTH	194
ABNM	194
AMEZ	195
AMFA	195
AGYA	195
SECTION: N	196
NAME	196
AGXX	196
ALHF	196
AGXW	196
CWYT	196
AFJF	197
ALNR	197
APQZ	197

FIIG T113
GENERAL INFORMATION
SECTION I/III REQUIREMENTS INDEX

AMFA.....	197
ALHJ.....	198
ALJJ.....	198
AMGP.....	198
ANJH.....	199
AMJC.....	199
ALNQ.....	199
AGYA.....	199
SECTION: P.....	201
NAME.....	201
AGXV.....	201
AGXW.....	201
ALHF.....	201
AFJF.....	201
AGYA.....	202
AGUD.....	202
SECTION: Q.....	203
NAME.....	203
AGXV.....	203
ALNQ.....	203
AFJF.....	203
AGYA.....	203
AGUD.....	204
SECTION: R.....	205
NAME.....	205
AGXW.....	205
AGXX.....	205
ALNR.....	205
AMJC.....	205
ALNQ.....	206
HUES.....	206
ALHF.....	206
AQFR.....	206
ALJH.....	207
AMGZ.....	207
AFJF.....	207
AMGM.....	207
AMGX.....	208
AKNA.....	208
ALJJ.....	208
AGYA.....	208
AGUD.....	208
SECTION: S.....	210
NAME.....	210

FIIG T113
GENERAL INFORMATION
SECTION I/III REQUIREMENTS INDEX

ALPG	210
AFJF.....	210
APTX	210
APTY	211
AMJC.....	211
AEWF	211
ANFG.....	211
AGXW	212
AGUD	212
SECTION: T	213
NAME.....	213
AEAS	213
AJJW.....	213
AGXW	213
AGUD.....	213
SECTION: Y.....	215
NAME.....	215
AGXW	215
HUES	215
AGYA.....	215
SECTION: STANDARD.....	216
FEAT	216
TEST	216
SPCL.....	217
ZZZK	217
ZZZT	218
ZZZW	218
ZZZX	219
ZZZY	219
CRTL	219
PRPY	220
ELRN.....	220
ELCD	220
SECTION: SUPPTECH.....	222
AFJK.....	222
AQGP.....	222
BBRG.....	222
AFJQ.....	223
SUPP	223
ZZZP	223
ZZZV	224
CXCY	224

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
A meal used by personnel while in flight.		
ALFALFA SPROUTS, FRESH	35797	JAU
ALLIGATOR NUGGETS, RESTRUCTURED, BREADED, PRECOOKED	51751	MB
ALLSPICE, GROUND	01145	EA
ALMOND PASTE	02226	EL
ALMONDS, SHELLED	02080	RA
ANTIBROWNING AGENT	45608	YA
Prevents browning and maintains color and crispness in fresh peeled fruits and potatoes.		
APPLE BUTTER	02228	KA
APPLE CIDER	23564	LA
The juice of apples used as a beverage or for making vinegar.		
APPLE COFFEE CAKE, THERMOHYDROSTABILIZED	39895	BBC
APPLE DESSERT, THERMOSTABILIZED	39897	JAD
Excludes apple desserts such as cakes, pies and the like.		
APPLE RINGS	32656	JAV
APPLES, CANNED	02164	JAT
APPLES, DEHYDRATED	02165	JAV
APPLES, DRIED	02166	JAV
APPLES, FRESH	01918	JAX
APPLES, FROZEN	01939	JAT

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
APPLESAUCE, CANNED	02229	JAS
APPLESAUCE, INSTANT	01148	JAB
APPLESAUCE, THERMOSTABILIZED	32748	JAS

Applesauce which has been subjected to heat as a preservation method for sterilization while sealed in a container for use as a ration component.

APPLESAUCE WITH RASPBERRY PUREE	21182	JAY
APPLESAUCE WITH STRAWBERRY PUREE	21183	JAY
APRICOT PUREE	27684	JAY
APRICOT PUREE WITH TAPIOCA	30386	JAY
APRICOTS, CANNED	13248	JAT
APRICOTS, DEHYDRATED	10961	JAV
APRICOTS, DRIED	01887	JAV
APRICOTS, FRESH	02198	JAX
ARTICHOKES, CANNED	23008	JAZ

The edible flower head of a tall thistlelike herb which is cooked as a vegetable.

ARTICHOKES, FRESH	68056	JAU
ASPARAGUS, CANNED	02162	JAZ
ASPARAGUS, FRESH	02147	JAU
ASPARAGUS, FROZEN	02218	JAZ
ASPARAGUS PUREE	22930	JAY
ASPIC WITH MEAT	47714	JAD
AVOCADOS, FRESH	02232	JAX
BABY FOOD, JUNIOR	17287	QA

A commercially prepared food for babies. It has a larger particle size than BABY FOOD, STRAINED.

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
BABY FOOD, STRAINED	17288	QA
A commercially prepared food for babies. It has a fine particle size. Excludes BABY FOOD, JUNIOR which has a larger particle size.		
BABY FORMULA PREPARATION	18343	QA
A milk mixture or substitute for feeding an infant typically consisting of prescribed proportions and forms of cow's milk, water, and sugar. Excludes FORMULA, INFANT FEEDING and DIETARY SUPPLEMENT, THERAPEUTIC.		
BACON AND TOMATO DRESSING	41201	EK
BACON BITS	40556	PB
BACON BITS, IMITATION	36536	PB
BACON, CANADIAN-STYLE, CURED, SMOKED, SLICED, IN BRINE, THERMOSTABILIZED	38168	MA
BACON, CANADIAN STYLE (MADE IN USA)	38502	MA
BACON, JOINT	47794	MA
BACON, SLAB	38585	MA
BACON, SLICED	38586	MA
BACON, SLICED, CANNED	01411	MB
BACON, SLICED, PRECOOKED	33458	MB
Sliced bacon which has been cooked by any method. Excludes BACON, SLICED, CANNED; BACON, SLICED, CHILLED; and BACON, SLICED, FROZEN.		
BAKERY FILLING, CANNED	45477	BAG
BAKING CHIPS	52135	RF
BAKING POWDER	01412	BAF
BAKING SODA	22250	BAZ
An item consisting of sodium bicarbonate or sodium bicarbonate and tricalcium phosphate. It is used in the preparation of foods, principally those of the bread type.		
BAMBOO SHOOTS, CANNED	02233	JAZ

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
BANANA PULP	22931	JAY
The soft, succulent part of the fresh banana crushed to condensed form.		
BANANA PUREE	22932	JAY
Strained pulp of cooked bananas.		
BANANAS, CANNED	30663	JAT
BANANAS, FRESH	01885	JAG
BARBECUE SAUCE	01149	EP
BARLEY, PEARL	01679	BAA
BASIL, SWEET, CRUSHED	40906	EA
BASIL, SWEET, GROUND	26014	EA
BASIL, SWEET, LEAVES	26015	EA
BAY LEAVES, POWDERED	47636	EA
BAY LEAVES, WHOLE	01150	EA
BEAN SPROUTS, CANNED	02238	JAZ
BEAN SPROUTS, FRESH	36240	JAN
BEANS, BAKED, CANNED #	52153	JAZ
A preparation of small white seed beans of any of the suitable Phaseolus Vulgarus varieties combined with sauce. It may include other ingredients. The preparation is canned and processed by heat for human consumption.		
BEANS, BLACK, DRY	52148	JAW
BEANS, BLACK-EYED, DRY	02235	JAW
BEANS, GREEN, CANNED	02407	JAZ
BEANS, GREEN, DEHYDRATED	02167	JAW
BEANS, GREEN, FRESH	02424	JAU
BEANS, GREEN, FROZEN	02408	JAZ

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
BEANS, GREEN, THERMOSTABILIZED	36059	JAZ
Green beans which have been subjected to heat as a preservation method and for sterilization while sealed in a container, for use as a ration component.		
BEANS, KIDNEY, CANNED	02222	JAZ
BEANS, KIDNEY, DRY	02152	JAW
BEANS, LIMA, CANNED	02189	JAZ
BEANS, LIMA, DRY	02153	JAW
BEANS, LIMA, FROZEN	07319	JAZ
BEANS, PINK, DRY	02237	JAW
BEANS, PINTO, CANNED	29064	JAZ
BEANS, PINTO, DRY	02154	JAW
BEANS, REFRIED, CANNED	30422	JAB
Cooked pinto beans to which water, shortening, and seasonings are added. The mixture is then mashed and fried before canning.		
BEANS, REFRIED, VEGETARIAN, CANNED	52125	JAB
BEANS, SMALL RED, DRY	02155	JAW
BEANS, WAX, CANNED	02409	JAZ
BEANS, WAX, FRESH	02425	JAU
BEANS, WAX, FROZEN	02410	JAZ
BEANS, WHITE, CANNED	02223	JAZ
BEANS, WHITE, DRY	02156	JAW
BEANS, WHITE, IN TOMATO SAUCE, CANNED	47637	JAD
BEANS WITH FRANKFURTER CHUNKS IN TOMATO SAUCE, CANNED	01152	JAD

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
BEANS WITH MEAT BALLS IN TOMATO SAUCE, CANNED	26624	JAD
BEEF	39388	MC
BEEF AND BLACKBEAN, SHELF STABILIZED	67851	JAD
BEEF AND CARROTS IN GRAVY, THERMOSTABILIZED	40249	JAD
BEEF AND VEGETABLE CURRY, SHELF STABILIZED	67832	JAD
BEEF AND VEGETABLES, CANNED	30753	JAD
BEEF AND VEGETABLES, DUTCH STYLE, SHELF STABILIZED	67840	JAD
BEEF AND VEGETABLES, SHELF STABILIZED	67831	JAD
BEEF BRAIN, FROZEN	02247	MC
BEEF, BRAISING STEAKS, SWISS	38576	MC
BEEF BRISKET, CORNED, FULLY COOKED, BONELESS	45648	MA
BEEF BRISKET, DECKLE-OFF, BONELESS	45343	MC
BEEF, CARCASS	38587	MC
BEEF, CHUCK ROLL	38635	MC
BEEF CHUCK, SHOULDER CLOD ROAST	45344	MC
BEEF CHUCK, SQUARE-CUT, BONELESS	45345	MC
BEEF CHUNKS, CANNED	28712	MB

Boned and trimmed chunks of beef packed with the natural juices of the meat. Excludes BEEF, CORNED, CANNED; BEEF, ROASTED, CANNED; BEEFSTEAK, CANNED; and BEEF WITH GRAVY, CANNED.

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
BEEF CHUNKS WITH GRAVY, THERMOSTABILIZED	45240	MB
BEEF, CORNED	38588	MA
BEEF, CORNED, CANNED	01153	MB
BEEF CUBE STEAK, SPECIAL	45346	MC
BEEF, CUTLETS, FROZEN	32536	MC
BEEF, DICED, UNCOOKED, DEHYDRATED	38361	MC
BEEF, DICED, WITH GRAVY, THERMOSTABILIZED	38391	MB
BEEF, DRIED, CANNED	08012	MB
BEEF, DRIED, SLICED	38589	MA
BEEF FOR STEWING	38650	MB
BEEF, FOREQUARTER, CHILLED	29861	MC
BEEF, FULL TENDERLOIN	38590	MC
BEEF, GROUND, CREAMED, ARTIFICIALLY WHITENED, THERMOSTABILIZED	41141	MB
BEEF HINDQUARTER	42244	MC
BEEF KAI SI MING, SHELF STABILIZED	67850	JAD
BEEF, KIDNEY, WITH VEGETABLES IN MUSHROOM SAUCE, THERMOSTABILIZED	47677	JAD
An individual seasoned ready-to-eat product made from diced kidney beef with potatoes and carrots in mushroom sauce, onions, mustard, red wine, butter and vegetable oil added, which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration.		
BEEF, KNUCKLE, SPECIAL	38640	MC
BEEF LIVER	39382	MC

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
BEEF LIVER, PORTION CUT	39383	MC
BEEF LOAF, THERMOSTABILIZED	32752	MB

Precooked beef loaf which has been subjected to heat as a preservation method and for sterilization while sealed in a flexible container, for use as a ration component.

BEEF LOIN, FULL LOIN, TRIMMED	45352	MC
BEEF LOIN, SHORT LOIN	45347	MC
BEEF LOIN, SIRLOIN	45348	MC
BEEF LOIN, STRIP LOIN, SHORT-CUT	45349	MC
BEEF LOIN, STRIP LOIN, SHORT-CUT, BONELESS	45350	MC
BEEF LOIN, TOP SIRLOIN BUTT, BONELESS	45351	MC
BEEF MEATBALLS WITH SWEET AND SOUR, SHELF STABILIZED	67845	JAD
BEEF, MINCED, SAVORY, WITH VEGETABLES, SHELF STABILIZED	67834	JAD
BEEF MINCED WITH SPAGHETTI, SHELF STABILIZED	67839	JAD
BEEF MINCED WITH TORTELLINI, SHELF STABILIZED	67842	JAD
BEEF MIROTON, COOKED, DEHYDRATED	47638	JAD

An individual freeze-dried product made from bite size chunks of trimmed beef with cut vegetables, onions and noodles, sealed in a flexible vacuum package for use as a component ration. It is a ready-to-eat product after the addition of boiling water.

BEEF PATTIES	38594	MC
BEEF, PATTIES, DEHYDRATED	23402	MC

Raw ground beef which is formed into patties, then freeze-dehydrated.

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
BEEF PATTIES, GROUND	38592	MC
An item that is 100 percent ground beef.		
BEEF PATTIES IN BROTH, THERMOSTABILIZED	41203	MB
BEEF PATTIES, PRECOOKED, DEHYDRATED	38354	MC
BEEF PATTY MIX (BULK)	38593	MC
A ground beef item that is extended with 20 percent unfortified soy concentrate or soy isolate.		
BEEF PEPPER STEAK, CHOPPED AND FORMED	38422	MB
BEEF PLATE, SHORT PLATE, BONELESS	45353	MC
BEEF POT ROAST WITH GRAVY, THERMOSTABILIZED	38349	MB
BEEF PROVENÇAL, KOSHER, THERMOSTABILIZED	47639	JAD
An individual seasoned ready-to-eat product made from bite size chunks of beef with onions and vegetable oil, coated with a herb sauce which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration. This product is prepared for use according to Jewish law.		
BEEF PUREE	30387	ME
BEEF RAVIOLI IN SAUCE, CANNED	38296	BAG
BEEF, RIB, PRIMAL	38661	MC
BEEF RIB, RIB STEAK, BONELESS	45354	MC
BEEF, RIB, ROAST-READY	38573	MC
BEEF, RIBEYE ROLL	38572	MC
BEEF, RIBEYE ROLL STEAKS	38574	MC
BEEF, ROAST, CHUNKED AND FORMED WITH MUSHROOM GRAVY, THERMOSTABILIZED	45199	MB

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
BEEF, ROASTED, CANNED	01154	MC
BEEF, ROUND, RUMP AND SHANK OFF	38633	MC
BEEF, ROUND, RUMP AND SHANK OFF, BONELESS	38634	MC
BEEF SATAY, SHELF STABILIZED	67852	JAD
BEEF SAUSAGE, CHILLED	01701	MD
BEEF SAUSAGE, FROZEN	01702	MD
BEEF SHORT RIBS	42245	MC
BEEF, SHOULDER CLOD	38632	MC
BEEF SIRLOIN, KABOB	38423	MB

An item that contains beef cubes, peppers, mushrooms, and may include other vegetables on a skewer.

BEEF SLICES AND POTATOES WITH GRAVY, CANNED	25823	JAD
BEEF SNACK-CURED SAUSAGE	45857	ME
BEEF STEW, BURGUNDY, COOKED, DEHYDRATED	47640	JAD

An individual freeze-dried product made from bite size chunks of trimmed beef, with onions, noodles in red wine sauce, sealed in a flexible vacuum package for use as a component ration. It is ready-to-eat product after the addition of boiling water.

BEEF STEW, CANNED	31372	JAD
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Bite size chunks of trimmed beef, blended with cut vegetables, such as potatoes, carrots, peas, tomatoes, celery, and onion. It is usually served as a complete meal that is ready to heat and serve.

BEEF STEW, COOKED, DEHYDRATED	45054	JAD
BEEF STEW, DEHYDRATED	32721	MB
BEEF STEW, THERMOSTABILIZED	32743	JAD

A product made from bite size chunks of trimmed beef, blended with cut vegetables, such as potatoes, carrots, peas, tomatoes, celery, and onion, which have been subjected to heat as a preservation method and for sterilization while sealed in a container for use as a ration component.

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
BEEF, STRIP LOIN STEAKS, BONELESS, SPECIAL	38596	MC
BEEF STRIPS WITH GREEN PEPPERS AND GRAVY, THERMOSTABILIZED	38174	JAD
BEEF STROGANOFF, SHELF STABILIZED	67833	JAD
BEEF STROGANOFF WITH NOODLES, THERMOSTABILIZED	47779	MB
BEEF TIPS WITH GRAVY, THERMOSTABILIZED	38171	MB
BEEF TONGUE	39387	MC
BEEF, TOP (INSIDE) ROUND	38551	MC
BEEF, TOP (INSIDE) ROUND, PRECOOKED	38597	MC
BEEF, TOP SIRLOIN BUTT STEAK	38575	MC
BEEF TRIPE, CHILLED	01402	MC
The stomach of a beef animal. It may be scalded, cooked, bleached, or all three.		
BEEF TURNOVER	38424	MB
An item that contains 25 percent meat.		
BEEF WITH BARBECUE SAUCE, CANNED	32843	MB
Precooked chopped beef with barbecue sauce. Excludes BEEF WITH SPICED SAUCE, CANNED.		
BEEF WITH BARBECUE SAUCE, THERMOSTABILIZED	32740	MB

A ready-to-eat product which has been subjected to heat as a preservation method and for sterilization while sealed in a flexible container, for use as a ration component.

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
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BEEF WITH CARROTS, KOSHER, THERMOSTABILIZED	47641	JAD
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An individual seasoned ready-to-eat product made from bite size chunks of trimmed beef with carrots which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration. This product is prepared for use according to jewish law.

BEEF WITH GRAVY, CANNED	01476	MB
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BEEF WITH LENTILS, KOSHER, THERMOSTABILIZED	47642	JAD
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An individual seasoned ready-to-eat product made from bite size chunks of trimmed beef with lentils which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration. This product is prepared for use according to jewish law.

BEEF WITH LENTILS, THERMOSTABILIZED	47643	JAD
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BEEF WITH NATURAL JUICES, CORNED, CHUNKED AND FORMED, PRECOOKED	38400	MB
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BEEF WITH NOODLES, COOKED, DEHYDRATED	47644	JAD
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An individual freeze-dried product made from bite size chunks of beef with noodles, sealed in a flexible vacuum package for use as a component ration. It is a ready-to-eat product after the addition of boiling water.

BEEF WITH POTATOES, KOSHER, THERMOSTABILIZED	47645	JAD
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An individual seasoned ready-to-eat product made from bite size chunks of beef with potatoes, which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration. This product is prepared for use according to jewish law.

BEEF WITH POTATOES, THERMOSTABILIZED	47646	JAD
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BEEF WITH RICE AND LEEKS, COOKED, DEHYDRATED	47647	JAD
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An individual freeze-dried product made from bite size chunks of beef with rice and leeks, sealed in a flexible vacuum package for use as a component ration. It is a ready-to-eat product after the addition of boiling water.

BEEF WITH SPICED SAUCE, CANNED	01162	MB
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BEEF WITH WHITE SAUCE, CANNED	33359	MB
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FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
BEEFSTEAK	38595	MC
BEEFSTEAK, CANNED	01163	MB
BEEFSTEAK, CHOPPED AND FORMED	38370	MC
BEEFSTEAK, FLAKED AND FORMED	38371	MC
BEEFSTEAK, THERMOSTABILIZED	32753	MC

Precooked beefsteak which has been subjected to heat as a preservation method and for sterilization while sealed in a flexible container, for use as a ration component.

BEEFSTEAK WITH GRAVY, CANNED	32327	MB
BEER	01724	AA
BEER SAUSAGE	51778	MA
BEET PUREE	02398	JAY
BEETS, CANNED	02168	JAZ
BEETS, FRESH	01888	JAU
BEVERAGE BAR	45895	AC

A compressed bar for use as a component in a package ration.

BEVERAGE BASE	01700	AC
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A liquid or powdered product, usually concentrated, prepared from a blend of dehydrated fruit juice, natural or imitation flavors, or combinations of these, and other ingredients. When dissolved in water, as specified, it produces a beverage resembling fruit juice. Excludes JUICE (as modified).

BEVERAGE BASE ASSORTMENT	27598	TA
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A group of individual beverage bases packaged together to provide a variety of flavors.

BEVERAGE, NONALCOHOLIC, CARBONATED	22972	AB
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BISCUIT AND SHORTBREAD MIX	25759	BAC
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A commercially prepared dual purpose blend of bakery ingredients requiring the addition of water to produce dough for making biscuits or shortbread.

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
BISCUIT MIX	01136	BAC
A commercially prepared blend of bakery ingredients requiring the addition of water to produce a dough for making biscuits.		
BISCUIT, SURVIVAL	23224	BAS
A baked biscuit, the primary ingredients being wheat flour and sugar, for use as a survival ration in Civil Defense shelters.		
BISCUIT, WHEAT	47798	BAS
A bakery product made from wheat flour.		
BLACK-EYE PEAS WITH PORK, CANNED	27243	JAN
BLACK RASPBERRY PUREE	27685	JAY
BLACKBERRIES, CANNED	01958	JAT
BLACKBERRIES, FROZEN	01959	JAT
Excludes dewberries, boysenberries, loganberries, and youngberries.		
BLUE CHEESE DRESSING	30735	EK
BLUEBERRIES, CANNED	01960	JAT
Excludes dewberries, boysenberries, loganberries, and youngberries.		
BLUEBERRIES, FRESH	36054	JAX
BLUEBERRIES, FROZEN	01961	JAT
BLUEBERRY DESSERT	45135	JAD
A component of operational rations in Tray Can.		
BOCKWURST, FROZEN	31682	MD
BOLOGNA	38549	MD
BONITO, CANNED	30165	GA
Bouillon		
1. A clarified and seasoned stock served as a soup and made from lean beef or chicken broth unless otherwise stated.		

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
BOUILLON (1), BEEF, DRIED	30056	PA
A dry concentrate of beef bouillon. When dissolved in hot water, as specified, it produces a beef-flavored soup.		
BOUILLON (1), CHICKEN, DRIED	30057	PA
A dry concentrate of chicken bouillon. When dissolved in hot water, as specified, it produces a chicken-flavored soup.		
BOUILLON, GRANULATED #	39275	PB
A food made by slow boiling of beef or other meat in water and then granulated.		
BOUILLON (1), VEGETABLES, DRIED	30716	PA
BOYSENBERRIES, CANNED	01962	JAT
BOYSENBERRIES, FROZEN	01963	JAT
BRAN, WHEAT	37076	BAR
A natural food product used to provide fiber in the diet. It consists of outer layers of the wheat kernel that have not been processed, heated, steamed, cooked, or altered. It excludes bran flour and other prepared bran products such as cereal.		
BRANDY	28049	AA
An item that conforms to the standards of identity for "brandy" in paragraph 5.21, Title 27, Code of Federal Regulations.		
BRATWURST, FROZEN	31683	MD
BREAD CRISP BAR	45894	BAG
A freeze-dehydrated bar for use as a component in a package ration.		
BREAD CRUMBS	31367	BAR
BREAD DOUGH, FROZEN	31143	BAC
A commercially prepared blend of bakery ingredients requiring thawing, molding, and baking to produce loaves of bread.		
BREAD, MARBLE	32190	BAX
A bread with caramel color added to produce a marbelized appearance.		

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
BREAD MIX	30646	BAC
A commercially prepared blend of baking ingredients requiring the addition of yeast and water to produce a dough for making bread.		
BREAD, MULTI-GRAIN	42070	BAX
BREAD, PART WHOLE WHEAT	29297	BAX
A bread made from a mixture of whole wheat flour and flour. Not less than 25 percent nor more than 50 percent of whole wheat flour shall constitute the total farinaceous ingredients.		
BREAD PUDDING, IMITATION MAPLE FLAVORED, WITH HAM, THERMOSTABILIZED	38207	BAG
BREAD PUDDING, IMITATION MAPLE FLAVORED, WITH SMOKED SAUSAGE, THERMOSTABILIZED	45046	BAG
BREAD, PUMPERNICKEL	30318	BAX
A sourdough bread made by fermentation using unbolted rye flour for the dark variety and various proportions of rye and wheat flours for the lighter kinds.		
BREAD, RAISIN	28776	BAX
BREAD, RYE	28777	BAX
BREAD, SHELF STABLE	45049	BAX
Shelf stable bread in flexible pouches for use as a component in operational rations.		
BREAD, WHITE	28779	BAX
BREAD, WHITE, CANNED	28780	BAX
BREAD, WHOLE WHEAT	28781	BAX
BREADSTICKS	40833	BAS
A crisp stick-shaped small roll.		
BREAKFAST DRINK MIX, DRY	36229	FA
A commercial preparation requiring the addition of milk to produce a drink that is comparable in nutritional value to a traditionally prepared or cooked breakfast. It is produced in various flavors. Excludes FLAVORED DAIRY DRINK; FLAVORED DAIRY DRINK, DRY; FLAVORED MILK; and FLAVORED MILK, STERILIZED.		

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
BREAKFAST SAUSAGE	38622	MD
An item that is a fresh product. The meat components consist of predominately pork, with smaller amounts of beef and/or veal. The meat is chopped or ground to a moderately coarse texture. Excludes BREAKFAST SAUSAGE MADE WITH BEEF.		
BREAKFAST SAUSAGE, COOKED	38625	MD
A cooked, linked sausage that consists of moderately coarse-cut pork and beef.		
BREAKFAST SAUSAGE MADE WITH BEEF	38623	MD
An item that is a fresh product. The meat components shall be 100 percent beef. Excludes BREAKFAST SAUSAGE.		
BROCCOLI, DEHYDRATED	36529	JAW
BROCCOLI, FRESH	01419	JAU
BROCCOLI, FROZEN	02170	JAZ
BROTH	47669	PA
Clarified liquid in which meat, fish, cereal grains or vegetables have been boiled. Excludes Bouillon.		
BROWN SAUCE	27947	EP
A liquid or soft dressing served with food to improve its taste.		
BROWNIE MIX	29251	BAC
A commercially prepared blend of bakery ingredients requiring the addition of water to produce a soft dough for making brownies.		
BROWNIES, FRESH	35861	BAS
BROWNIES, FROZEN	35862	BAS
BROWNIES, THERMOSTABILIZED	35863	BAS
A product which has been subjected to heat as a preservation method and for sterilization while sealed in a container, for use as a ration component.		
BRUSSEL SPROUTS, CANNED	47648	JAZ
BRUSSEL SPROUTS, FRESH	01981	JAU
BRUSSEL SPROUTS, FROZEN	02261	JAZ

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
BUNS, HAMBURGER, SHELF STABLE	45048	BAX
Shelf stable hamburger buns for use as a component of operational rations.		
BURRITOS, FROZEN	31623	BAG
Ground beef and beans seasoned with dry chili peppers or fresh green chili peppers, wrapped in a tortilla.		
BUTTER	01488	FB
BUTTERMILK	24631	FE
A fluid product remaining after the churning of milk or cream, or resulting from the treatment of pasteurized skim or reconstituted milk by a lactic acid or other culture. It contains not less than 8.25 percent solids-not-fat.		
BUTTERMILK SOLIDS, DRY	01508	FE
A product obtained by extracting and drying the solids from buttermilk.		
CABBAGE AND CARROTS, FRESH	32050	IAU
CABBAGE, CANNED	32711	JAZ
CABBAGE, DEHYDRATED	22309	JAW
CABBAGE, FRESH	01420	IAU
CAKE, CANNED	33017	BBC
A ready-to-eat baked pastry prepared from a batter of eggs, flour, milk, sweetening, flavoring, and leavening agents, and often covered with icing. May contain fruit and/or nuts. Excludes FRUITCAKE, CANNED.		
CAKE, CANNED, THERMOHYDROSTABILIZED	38294	BBC
CAKE, FRESH	01923	BBC
A ready-to-eat baked pastry product prepared from a batter of eggs, flour, milk, sweetening, flavoring, and leavening agents, and often covered with icing. Excludes FRUITCAKE, FRESH.		
CAKE, FROZEN	31551	BBC
A baked pastry product prepared from a batter of eggs, flour, milk, sweetening, flavoring, and leavening agents, and often covered with icing. It requires thawing prior to eating. Excludes CAKE, FRESH and FRUITCAKE, FRESH.		

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CAKE MIX	01421	BAC
A commercially prepared blend of bakery ingredients requiring the addition of water and/or milk to produce a batter for making cake. It may require the addition of eggs.		
CAKE ROLL, FRESH	45784	BBB
CAKE, SHELF STABLE	67686	BBC
A ready-to-eat pastry product prepared from a batter of , but not limited to, eggs, flour, milk, sweetening, flavoring and leavening agents which has been subjected to a performance based perservation method while sealed in a flexible pouch, tray can, or polymeric tray, for use as a ration component.		
CAKE, THERMOSTABILIZED	32750	BBC
A ready-to-eat pastry product prepared from a batter of eggs, flour, milk, sweetening, flavoring and leavening agents which has been subjected to heat as a preservation method and for sterilization while sealed in a flexible container, for use as a ration component. Excludes FRUITCAKE, THERMOSTABILIZED.		
CAKE, WATER ACTIVITY STABILIZED	47913	BBC
The microbiological contamination is controlled by a water activity requirement not more that Aw 0.90 when measured at 25 degrees c. Cake will be used as a ration component.		
CALF CUTLETS	42368	MC
CALF FOR STEWING	42369	MC
CALF LEG	42370	MC
CALF LEG, OVEN PREPARED, BONELESS	42371	MC
CALF LIVER	39384	MC
CALF LOIN, 1 RIB, TRIMMED	42372	MC
CALF SHOULDER CLOD ROAST	42373	MC
CALF SIDE	42374	MC
CALF SQUARE CUT CHUCK, NECK OFF, 4 RIBS, BONELESS AND TIED	42375	MC
CALF SQUARE CUT CHUCK, NECK OFF, 5 RIBS, BONELESS AND TIED	42377	MC
CALF SQUARE CUT CHUCK, 5 RIBS	42376	MC

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CANDY ASSORTMENT	21915	RP
CANDY, BRIDGE MIX	29201	RQ
CANDY, CARAMEL	11128	RQ
CANDY, CARAMEL NOUGAT	29001	RQ
CANDY, CHOCOLATE	11127	RQ
CANDY, CHOCOLATE FUDGE	29002	RQ
CANDY, COCONUT	26027	RQ
CANDY, CREAM	29203	RQ
CANDY, FUDGE	11126	RQ
CANDY, HARD	11118	RQ
CANDY, JELLY BEAN	29204	RQ
CANDY, LOZENGE	28998	RQ
CANDY, PAN COATED, CHOCOLATE DISKS	52134	RQ
CANDY, PEANUT BRITTLE	23563	RQ
CANDY, PECTIN JELLY	03245	RQ
CANDY, STARCH JELLY	03246	RQ
Excludes candy, coated.		
CANDY, VANILLA FUDGE	32066	RQ
CANOLA OIL	51777	HA
CANTALOUPE, CHILLED	50962	JAW
CANTALOUPE, FRESH	02199	JAX
CAPELLINI	52136	BAL
Pasta in the form similar to Angel Hair.		
CAPERS	02275	EL

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CARAWAY SEED, WHOLE	01168	EA
CARDAMON SEED, WHOLE	01169	EA
CARROT PUREE	02399	JAY
CARROTS, CANNED	02171	JAZ
CARROTS, DEHYDRATED	32707	JAW
CARROTS, FRESH	01889	JAZ
CARROTS, FROZEN	02173	JAZ
CARROTS, GLAZED, THERMOSTABILIZED	39392	JAZ
CARROTS, THERMOSTABILIZED	36056	JAZ
Carrots which have been subjected to heat as a preservation method and for sterilization while sealed in a container, for use as a ration component.		
CASABA MELONS, FRESH	02200	JAX
CASHEW NUTS, SHELLED	32665	RA
CASSOULET, KOSHER, THERMOSTABILIZED	53353	JAD
An individual, seasoned, ready-to-eat product made from white beans baked with goose, duck or mutton, which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration. This product is prepared for use according to Jewish law. Excludes MUTTON WITH WHITE BEANS, KOSHER, THERMOSTABILIZED.		
CASSOULET, THERMOSTABILIZED	47649	JAD
Excludes MUTTON WITH WHITE BEANS, THERMOSTABILIZED.		
CATFISH FILLETS	42397	GA
CATFISH, WHOLE	42398	GA
CATSUP, TOMATO, DEHYDRATED	27101	EN
CAULIFLOWER, CANNED	47650	JAZ
CAULIFLOWER, FRESH	02201	JAU
CAULIFLOWER, FROZEN	02174	JAZ

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CELERY, CANNED	30265	JAZ
CELERY, DEHYDRATED	25762	JAW
CELERY FLAKES	45480	JAU
CELERY, FRESH	22626	JAU
CELERY SALT	01170	EA
CELERY SEED, GROUND	01171	EA
CELERY SEED, WHOLE	01172	EA

Cereal

1. A commercially prepared breakfast food made from cereal grains. Excludes cereal grain in its original form.

CEREAL BAR	33505	BAV
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A pressed bar for use as a component in a package ration.

CEREAL BEVERAGE	01310	AD
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A preparation in granular or powdered form with a cereal base and without caffeine used as a coffee substitute.

CEREAL (1), BRAN FLAKES	01956	BAK
CEREAL (1), BRAN SHRED	01173	BAK
CEREAL (1), CORN AND OAT BISCUIT	47584	BAK
CEREAL (1), CORN AND OATS, PUFFED	29949	BAK
CEREAL (1), CORN FLAKES	01711	BAK
CEREAL, CORN MEAL, THERMOSTABILIZED	38224	BAG
CEREAL, CORN, OAT AND WHEAT, PUFFED #	58487	BAK
CEREAL (1), CORN, OATS, RICE, AND WHEAT, PUFFED	30322	BAK
CEREAL (1), CORN, PUFFED	28237	BAK

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CEREAL (1), CREAM OF RICE	36530	BAK
CEREAL (1), MALTED BAR	47651	BAV
CEREAL (1), MALTED GRANULES	01175	BAK
CEREAL (1), MULTIGRAIN	46075	BAK

A cereal that may be a combination of two or more grains consisting of barley, oat, wheat, corn, and rice.
May include fruit and nuts.

CEREAL (1), OAT BRAN	45088	BAK
CEREAL (1), OAT BRAN FLAKES	45089	BAK
CEREAL (1), OAT BRAN FLAKES WITH FRUIT AND NUTS	45090	BAK
CEREAL (1), OAT BRAN FLAKES WITH RAISINS	45091	BAK
CEREAL, OAT FLAKES #	58488	BAK
CEREAL (1), OATS, PUFFED	28238	BAK
CEREAL (1), PREMIXED	02000	BAK

A precooked mixture of one or more cereals with sugar and dry skimmed milk and other ingredients, which forms an appetizing porridge when mixed with hot or cold water.

CEREAL (1), PREPARED, PACKAGE ASSORTMENT	01943	BAK
CEREAL (1), RICE AND RYE FLAKES	38111	BAK
CEREAL (1), RICE FLAKES	01716	BAK
CEREAL (1), RICE, PUFFED	28240	BAK
CEREAL (1), ROLLED OATS	08428	BAK
CEREAL (1), ROLLED OATS, INSTANT	39640	BAK
CEREAL (1), ROLLED WHEAT	08429	BAK
CEREAL (1), RYE	08430	BAK
CEREAL (1), SHREDDED CORN BISCUIT	05079	BAK

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CEREAL (1), SHREDDED CORN BISCUIT, PUFFED	28242	BAK
CEREAL (1), SHREDDED CORN WITH OATS BISCUIT, PUFFED	29695	BAK
CEREAL (1), SHREDDED OAT BISCUIT	25822	BAK
CEREAL (1), SHREDDED RICE BISCUIT	05080	BAK
CEREAL (1), SHREDDED WHEAT BISCUIT	05081	BAK

Excludes BISCUIT, CEREAL and CEREAL, WHEAT SHRED.

CEREAL (1), WHEAT AND OATS	29063	BAK
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A partially cooked blend of flaked oats and wheat requiring regular cooking. Excludes CEREAL, PREMIXED.

CEREAL (1), WHEAT, FARINA	08431	BAK
CEREAL (1), WHEAT FLAKES	01177	BAK
CEREAL (1), WHEAT, PUFFED	28241	BAK
CEREAL (1), WHEAT SHRED	01178	BAK
CEREAL (1), WHOLE WHEAT MEAL	08433	BAK
CERVELAT, CHILLED	01422	MD
CERVELAT, FROZEN	01423	MD
CHALUPA SHELLS	32308	BAB
CHEESE, AMERICAN, PROCESSED	01465	CA

A natural cheese product consisting of one or more commercial styles of cheddar, granular or stirred curd, colby, and washed or soaked curd. It shall contain not more than 40 percent moisture, and not less than 50 percent fat. Excludes CHEESE FOOD, AMERICAN, PROCESSED.

CHEESE, AMERICAN, PROCESSED, DEHYDRATED	32768	CA
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A dehydrated product which will readily rehydrate to spreadable consistency. It may be used to prepare cheese spreads, added to white or other sauces, gravies, soups, and salad dressings, and as a garnish on potatoes, or other hot dishes.

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CHEESE, BLUE-VEINED, NATURAL	02277	CA
CHEESE, CAMEMBERT, CANNED	47652	CA
CHEESE, CHEDDAR, NATURAL	01464	CA
CHEESE, CHEDDAR, PROCESSED	01466	CA
CHEESE, CHEDDAR, PROCESSED, REDUCED FAT	52129	CA
CHEESE, COLBY, NATURAL	37044	CA
CHEESE, COTTAGE	01681	CA
CHEESE, COTTAGE, DEHYDRATED	25005	CA
CHEESE, CREAM	22925	CA
An unripened cheese made from whole sweet milk enriched with cream.		
CHEESE FOOD, AMERICAN, PROCESSED	32154	CA
A food product prepared by comminuting and mixing, with the aid of heat, in addition to one or more of the optional cheese ingredient(s), the following optional dairy ingredients: cream, milk, skimmed milk, buttermilk cheese whey, cheese albumin, or skim milk cheese. It shall contain not more than 44 percent moisture, and not less than 23 percent fat. Excludes CHEESE, AMERICAN, PROCESSED.		
CHEESE, GRATED	21944	CA
CHEESE, MONTEREY JACK	39348	CA
CHEESE, MOZZARELLA AND SCAMORZA, FROZEN	50878	CA
CHEESE, PARMESAN, NATURAL	22926	CA
A large, hard, dry Italian pressed cheese of sweetish flavor, made from skimmed milk.		
CHEESE, PIMENTO, PROCESSED	01467	CA
CHEESE, PIZZA BLEND	31822	CA
CHEESE, PROCESSED, CANNED #	39290	CA
Pressed cheese without a crust.		
CHEESE, PROVOLONE, NATURAL	02278	CA

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CHEESE, RICOTTA	51747	CA
CHEESE SAUCE	38236	CA
CHEESE SPREAD	32369	CA
CHEESE, SWISS AND AMERICAN, PROCESSED	01180	CA
A blend of 50 percent or more Swiss cheese and cheddar cheese.		
CHEESE, SWISS, NATURAL	01469	CA
CHEESE, SWISS, PROCESSED	01179	CA
CHEESE TORTELLINI IN TOMATO SAUCE, KOSHER AND HALAL, THERMOSTABILIZED	51084	JAD
CHEESECAKE, FROZEN	45794	BBB
CHERIMOYA, FRESH	68002	JAX
CHERRIES, CANNED	01903	JAT
Excludes CHERRIES, MARASCHINO.		
CHERRIES, DEHYDRATED	27104	JAV
CHERRIES, FRESH	01881	JAX
CHERRIES, FROZEN	01904	JAT
CHERRIES, MARASCHINO	01876	JAR
Cherries preserved in maraschino.		
CHERRY DESSERT	41266	JAD
Excludes cherry desserts such as cakes, pies and the like.		
CHESTNUT CREAM	47653	KA
CHEWING GUM	03356	RG
CHICKEN	38323	NA
CHICKEN A LA KING, CANNED	37938	NB

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CHICKEN A LA KING, COOKED, DEHYDRATED	38483	NB
CHICKEN A LA KING, FROZEN	30765	NB
CHICKEN A LA KING, THERMOSTABILIZED	32744	NB

A ready-to-eat product which has been subjected to heat as a preservation method and for sterilization while sealed in a flexible container, for use as a ration component.

CHICKEN AND DUMPLINGS, CANNED	32370	NB
CHICKEN AND HAM LOAF, THERMOSTABILIZED	32755	NB

Precooked chicken and ham loaf which has been subjected to heat as a preservation method and for sterilization while sealed in a flexible container, for use as a ration component.

CHICKEN AND NOODLES, CANNED	01181	NB
CHICKEN AND NOODLES, THERMOSTABILIZED, TRAY PACK	42021	NB
CHICKEN AND RICE, COOKED, DEHYDRATED	45008	BAG
CHICKEN AND RICE, THERMOSTABILIZED	38279	NB
CHICKEN AND TURKEY, BONELESS, CANNED	31024	NB
CHICKEN AND VEGETABLES, CANNED	01182	NB
CHICKEN BASQUAISE, KOSHER, THERMOSTABILIZED	47654	JAD

An individual seasoned ready-to-eat product made from boned chicken with tomatoes, onions, peppers, eggplant, zucchini which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration. This product is prepared for use according to jewish law.

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CHICKEN BASQUAISE, THERMOSTABILIZED	47655	JAD

An individual seasoned ready-to-eat product made from boned chicken with tomatoes, onions, peppers, eggplant, zucchini and rice which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration.

CHICKEN, BONED, CANNED	38307	NB
CHICKEN BREAST	38325	NA
CHICKEN BREAST FILLET WITH RIB MEAT, CHUNKED AND FORMED, BREADED, IN TOMATO SAUCE WITH CAVATELLI, THERMOSTABILIZED	51741	NB
CHICKEN BREASTS IN GRAVY, THERMOSTABILIZED	39349	NB
CHICKEN CACCIATORE, FROZEN	31144	NB
CHICKEN CACCIATORE, THERMOSTABILIZED	40565	NB
CHICKEN, COOKED, BONELESS, DICED (CHUNKED)	45979	NB
CHICKEN CURRY, SHELF STABILIZED	67841	JAD
CHICKEN CUTLETS	47737	NB
CHICKEN, DEHYDRATED	22357	NA
CHICKEN DRUMSTICK, FROZEN	30563	NA

The segment of a chicken's leg between the thigh and tarsus.

CHICKEN FILLET, CHUNKED AND FORMED, BREADED, PRECOOKED	38302	NB
CHICKEN FILLET NUGGET, CHUNKED AND FORMED, BREADED, PRECOOKED	38303	NB
CHICKEN HADDIE, CANNED #	58631	GC

A cooked blend of any two or more of the following types of fish: haddock, cod, cusk, or hake.

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CHICKEN IN SAUCE CHASSEUR, KOSHER, THERMOSTABILIZED	47656	JAD
An individual seasoned ready-to-eat product made from chunks of boned chicken with mushrooms and red wine which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration. This product is prepared for use according to jewish law.		
CHICKEN LEG	38327	NA
CHICKEN LOAF, THERMOSTABILIZED	32754	NB
Precooked chicken loaf which has been subjected to heat as a preservation method and for sterilization while sealed in a flexible container, for use as a ration component.		
CHICKEN, NOODLES, AND VEGETABLES, IN SAUCE, KOSHER AND HALAL, THERMOSTABILIZED	51146	JAD
CHICKEN NORMANDY, THERMOSTABILIZED	47657	JAD
An individual seasoned ready-to-eat product made from boned chicken with potatoes, mushrooms, onions in cream sauce and white wine which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration.		
CHICKEN PARTS, FULLY COOKED, BREADED	45475	NB
CHICKEN PARTS, RAW, MARINATED, BREADED	51749	MC
CHICKEN, PASTA AND VEGETABLES, SHELF STABILIZED	67847	JAD
CHICKEN PROVENCAL, THERMOSTABILIZED	47658	JAD
An individual seasoned ready-to-eat product made from boned chicken with onions and vegetable oil, peppers, beans, potatoes and coated with a herb sauce which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration.		
CHICKEN PUREE	30389	NG
CHICKEN SALAD, PREPARED	40578	GC
CHICKEN SATAY, SHELF STABILIZED	67846	JAD

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CHICKEN SLICES IN GRAVY, THERMOSTABILIZED	38209	NB
CHICKEN STEW, COOKED, DEHYDRATED	45007	NB
CHICKEN STEW, DEHYDRATED	32722	NB
CHICKEN STEW, THERMOSTABILIZED	38278	NB
CHICKEN THIGH	38326	NA
CHICKEN WINGS, FROZEN	51812	NB
CHICKEN WITH RICE, CANNED	47715	JAD
CHICKEN WITH RICE, DEHYDRATED	29031	BAG
CHICORY, FRESH	02157	EH
CHILI CON CARNE, CANNED	01510	MB
CHILI CON CARNE, DEHYDRATED	26419	MB
CHILI CON CARNE, FROZEN	33147	MB
CHILI CON CARNE, THERMOSTABILIZED	38272	MB
CHILI POWDER BLEND	40915	EA
Prepared from a blend of ground chili pepper, cumin, garlic powder, oregano and salt. It shall be free from lumps and have a reddish brown color.		
CHILI SAUCE	02280	EP
CHILLIES RELLENOS, FROZEN	32940	BAG
A long green chili pepper with a cheese and meat filling.		
CHINESE CABBAGE, FRESH	33810	JAU
CHINESE VEGETABLES, MIXED, CANNED	38159	JBA

Excludes VEGETABLES, MIXED, CANNED.

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CHITTERLINGS, CANNED	35211	MB
The intestines of hogs prepared as a food.		
CHITTERLINGS, FROZEN	31617	MC
The intestines of hogs prepared as a food.		
CHIVES, DEHYDRATED	31721	JAW
CHOCOLATE, COOKING	01456	RF
CHOCOLATE FLAKES #	39279	RR
Chocolate in flake form used as a top-dressing as on bread.		
CHOCOLATE FLAVORED SYRUP	38203	RN
CHOCOLATE GRANULES #	39278	RR
Chocolate in granule form used as a top-dressing as on bread.		
CHOCOLATE NUT ROLL, CANNED	01184	BAB
CHOCOLATE PASTE #	39280	KA
Chocolate in paste form used as a top-dressing as on bread.		
CHOCOLATE SYRUP	33375	RN
CHOP SUEY, FROZEN	31145	JAD
CHOWCHOW	01424	JAC
CHOWDER BASE, DEHYDRATED	31925	PC
A commercially prepared blend of food ingredients requiring the addition of water and chopped seafood to produce chowder.		
CHUNKY CHICKEN AND VEGETABLES, SHELF STABILIZED	67844	JAD
CHUTNEY SAUCE	01425	EP
CIGARETTE, TOBACCO	03297	SA
CINNAMON, GROUND	01186	EA
CINNAMON NUT ROLL, CANNED	32268	BAB

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CINNAMON, WHOLE	01187	EA
CLAM CHOWDER	01675	PB
CLAM STRIPS, BREADED	47666	GC
CLAMS	42391	GA
CLAMS, CANNED	13031	GC
CLOVES, GROUND	01188	EA
CLOVES, WHOLE	01189	EA
COALFISH, CANNED	47660	GA
COALFISH WITH VEGETABLES, KOSHER, THERMOSTABILIZED	47661	JAD
An individual seasoned ready-to-eat product made from coalfish steaks blended with cut vegetables which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration. This product is prepared for use according to jewish law.		
COBBLER	51056	BBC
A ready-to-bake fruit pastry product.		
COCOA	01946	AE
Excludes CHOCOLATE, COOKING and COCOA BEVERAGE POWDER.		
COCOA BEVERAGE LIQUID	25173	AF
Excludes FLAVORED DAIRY DRINK and CHOCOLATE SYRUP.		
COCOA BEVERAGE POWDER	01944	AG
Excludes COCOA and CHOCOLATE, COOKING.		
COCONUT, DRIED, PREPARED	45082	RH
COCONUT OIL	28838	HA
A nearly colorless, fatty oil extracted from fresh coconuts, and used in the preparation of food.		
COCONUT, PREPARED	01790	RH
COD FILLETS	42399	GA
COD, SALTED	01477	GC

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
COFFEE EXTENDER/ENHANCER	40371	AC

A formulated domestically processed product added to roasted and ground coffee for producing an acceptable brew using a minimum of 1/3 less coffee. It may contain caramel powder, concentrated coffee extractives, modified food starch, natural minerals, artificial flavor, hydrogenated vegetable oil and an anticaking agent. All ingredients shall be FDA approved.

COFFEE, INSTANT	01142	AH
COFFEE, INSTANT, DECAFFEINATED	38636	AH
COFFEE, ROASTED	01123	AJ
COFFEE, ROASTED, DECAFFEINATED	38637	AJ
COGNAC	47659	AA
COLESLAW DRESSING	32366	EK
COLESLAW DRESSING, FAT FREE	52133	EK
COMPOUND SALAD, INDIVIDUAL, THERMOSTABILIZED	51742	JAD

An individual seasoned ready-to-eat product, made from rice or potatoes, miscellaneous vegetables, pork and/or beef which have been subjected to heat as a preparation method and for sterilization while sealed in a flexible or metallic container for use as a component ration.

CONDIMENT PACKET	31497	DC
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A package containing individual serving of salt, sugar or substitutes, pepper, and other spices, or any combination thereof. It contains only pure subsistence items. It is intended for one time use. For packet containing drinking tube, napkin and/or utensils, as well as condiments, see DINING PACKET.

CONE, ICE CREAM	35212	BBC
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An edible cone shaped container used for dispensing ice cream.

COOKIE ASSORTMENT	21916	TB
COOKIE DOUGH, CHILLED	28129	BAF

A commercially prepared, ready-to-bake, flavored cookie mix in the dough form.

COOKIE DOUGH, FROZEN	39336	BAG
COOKIE MIX	29252	BAC

A commercially prepared blend of bakery ingredients requiring the addition of water to produce a dough for making cookies.

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
COOKIES, CHOCOLATE AND VANILLA WAFER	30261	BAS
COOKIES, CHOCOLATE CHIP	28040	BAS
COOKIES, CINNAMON	29641	BAS
COOKIES, COCONUT CHOCOLATE	29642	BAS
COOKIES, COCONUT MACAROON	01190	BAS
COOKIES, GINGER SNAP	01192	BAS
COOKIES, LEMON WAFER	01193	BAS
COOKIES, MARSHMALLOW	29640	BAS
COOKIES, MOLASSES	01194	BAS
COOKIES, OATMEAL	29643	BAS
COOKIES, OATMEAL, CHOCOLATE COVERED	50965	BAS
COOKIES, OATMEAL WITH CHOCOLATE CHIPS	03703	BAS
COOKIES, OATMEAL WITH RAISINS	31553	BAS
COOKIES, SANDWICH	03267	BAS
COOKIES, SHORTBREAD	01195	BAS
COOKIES, SUGAR	23827	BAS
COOKIES, VANILLA WAFER	01196	BAS
CORN BREAD MIX	30270	BAC
A commercially prepared blend of bakery ingredients requiring the addition of water and/or milk to produce a batter for making corn bread. It may require the addition of eggs.		
CORN, CANNED	02185	JAZ
CORN CHIPS	27428	BAR

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CORN, DEHYDRATED	23857	JAW
A food prepared from cut, creamed, or whole, cooked or uncooked kernels of sweet corn, with maximum moisture content of 3 to 4 percent after dehydration. Excludes CORN, DRIED.		
CORN DOG	38374	MB
A batter wrapped beef or poultry frankfurter on a stick. It is limited to 65 percent batter and a minimum of 35 percent frankfurter.		
CORN, DRIED	28419	JAW
A food prepared from cut or whole, cooked or uncooked kernels of sweet corn from which most of the moisture has been removed by drying. Excludes CORN, DEHYDRATED.		
CORN FLAKE BAR	39642	BAV
A compressed bar used as a component of operational rations.		
CORN FLAKE CRUMBS	30424	BAR
CORN, FRESH	02186	JAU
CORN, FROZEN	02220	JAZ
CORN MEAL	01791	BAP
CORN MEAL BAR, DEHYDRATED	25164	BAV
A dehydrated, molded bar for use as a component in a package ration.		
CORN OIL	19801	HA
A yellow, semidrying, fatty oil obtained from the germs of corn kernels, and used chiefly as a salad oil and in cooking.		
CORN PUREE	37213	JAY
CORN, SWEET, CREAM STYLE, THERMOSTABILIZED	40998	JAZ
CORN, WHOLE KERNEL, THERMOSTABILIZED	40827	JAZ
CORNED BEEF BRISKET, BONELESS, DEFATTED, FULLY COOKED	46011	MA
CORNED BEEF HASH, CANNED	38404	MB

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CORNED BEEF HASH, THERMOSTABILIZED	38401	MB
COUSCOUS WITH MEAT, CANNED	47662	JAD
A prepared meal made from boned mutton or chicken with semolina and cut vegetables such as carrots, chickpeas, turnips, broad beans or the like in harissa sauce.		
CRAB LEGS	42392	GA
CRAB MEAT, CANNED	01319	GC
CRAB MEAT, COOKED	42393	GC
CRAB MEAT, DEHYDRATED	27946	GC
CRABAPPLES, SPICED, CANNED	22924	JAT
CRACKER CRUMBS	31369	BAR
A product commercially prepared by crushing flavored or unflavored crackers which may contain shortening, sugar, or salt. Excludes CRACKER MEAL.		
CRACKER MEAL	02283	BAR
CRACKERS, BACON FLAVORED	32666	BAS
CRACKERS, CHEESE FLAVORED	31570	BAS
CRACKERS, CRACKED PEPPER FLAVORED	52130	BAS
CRACKERS, GRAHAM	03704	BAS
CRACKERS, ONION FLAVORED	31571	BAS
CRACKERS, OYSTER, SALTED	03706	BAS
CRACKERS, RYE	31572	BAS
CRACKERS, SALAD	31573	BAS
CRACKERS, SANDWICH	38234	BAS
A food item consisting of two CRACKERS (as modified) with peanut butter or cheese filling between them.		
CRACKERS, SESAME	31574	BAS
CRACKERS, SODA, PLAIN	03707	BAS

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CRACKERS, SODA, SALTED	03708	BAS
CRACKERS, SURVIVAL	23459	BAS
CRACKERS, WHEAT	31575	BAS
CRANBERRIES, FRESH	02284	JAX
CRANBERRIES, FROZEN	23832	JAT
CRANBERRY JUICE COCKTAIL	30423	LA

A juice drink prepared from cranberry juice and/or concentrated cranberry juice to which water and nutritive sweeteners are added.

CRANBERRY JUICE COCKTAIL, FROZEN	31733	LA
CRANBERRY-ORANGE SAUCE, CANNED	37269	JAS
CRANBERRY SAUCE	29864	JAS
CRANBERRY SAUCE, CANNED	01426	JAS
CRAWFISH	42394	GA
CREAM	01797	FE

The portion of milk which contains not less than 18 percent milk fat.

CREAM, DRY	13791	FE
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The product obtained by the removal of water from cream. The fat content shall be between 40 percent and 75 percent.

CREAM OF TARTAR	25751	EA
CREAM SAUCE, WHITE	40797	EP

A commercially prepared blend of ingredients used as a ready to serve accompaniment for various types of foods. Excludes SAUCE MIX.

CREAM, SOUR	24313	FE
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Cream, the acidity of which is more than 0.5 percent expressed as lactic acid.

CREAM, STERILIZED	01502	FE
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Cream hermetically sealed in a container and thermally processed before or after sealing to render the product free of microorganisms capable of reproducing in the product under normal nonrefrigerated conditions of storage and distribution.

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CREAMER, NONDAIRY	35768	FF
A processed nondairy product available in liquid and dry forms, used in coffee or tea like cream or milk.		
CREAMY CUCUMBER DRESSING	41202	EK
CREAMY FRENCH DRESSING	47586	EK
CREAMY ITALIAN DRESSING	47672	EK
CREAMY PARMESAN DRESSING	52146	EK
CREAMY PARMESAN DRESSING, FAT FREE	52147	EK
CREOLE SAUCE	51051	JAB
CREOLE SAUCE, CANNED	37975	EP
A commercially prepared blend of food ingredients such as sauteed tomatoes, green peppers, onions, and spices.		
CUCUMBER AND CHIVE DRESSING	52144	EK
CUCUMBER AND CHIVE DRESSING, FAT FREE	52145	EK
CUCUMBERS, FRESH	01427	JAU
CUMIN, GROUND	22917	EA
The aromatic seed, in ground form, of the cumin, a dwarf plant of the carrot family.		
CUMIN, WHOLE	23209	EA
The aromatic seed, in whole form, of the cumin, a dwarf plant of the carrot family.		
CUP, ICE CREAM	30252	BBC
An edible cup for use in dispensing ice cream.		
CUPCAKES, FRESH	35864	BBC
Excludes CAKE, FRESH.		
CURRANTS, DRIED	02158	JAV

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
CURRY POWDER BLEND	40907	EA
Prepared from a blend of ground black pepper, cardamon, cinnamon, coriander, cumin, fenugreek, ginger, and turmeric. It shall have a uniform color, free from lumps, a fragrant aromatic aroma, and a warm bitter taste.		
CUSTARD MIX, EGG	40796	BAJ
DAIRY BAR	45990	FC
A compressed bar for use as a component in a packaged ration.		
DATE BREAD MIX	29634	BAC
DATES	01901	JAV
DATES, DEHYDRATED	25764	JAV
DESSERT BAR	45892	BBC
A compressed bar for use as a component in a package ration.		
DESSERT POWDER, GELATIN	28513	BAJ
A fruit flavored food preparation with the physical properties to congeal. It forms a semitransparent jelly by the addition of a proportionate amount of water. It usually requires a setting period and may require refrigeration to become firm.		
DESSERT POWDER, GELATIN, INSTANT	28515	BAJ
A prepared gelatin dessert powder modified for easy final preparation.		
DESSERT POWDER, PUDDING	28514	BAJ
A flavored food preparation, usually with a starch base, that forms a soft food with a texture resembling custard. It requires the addition of a proportionate amount of milk or water.		
DESSERT POWDER, PUDDING, INSTANT	28516	BAJ
A prepared pudding dessert powder modified for easy final preparation.		
DICED BEEF	42243	MC
DICED PORK	42348	MC

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
DIETARY SUPPLEMENT, THERAPEUTIC	35310	QA

A specially formulated preparation (liquid, powder, or pudding) generally containing protein, carbohydrate, and fat; may also include vitamins and/or minerals. These preparations are consumed or administered internally under direct or indirect medical supervision in the dietary management of individuals with specific diseases, disorders, or medical conditions in which the existence of associated nutritional requirements is established by medical evaluation. Excludes items that are solely vitamins and/or combinations of vitamins and minerals. Excludes BABY FORMULA PREPARATION and FORMULA, INFANT FEEDING.

DILL SAUCE	27164	EP
DILLWEED, GROUND	40908	EA
DILLWEED, WHOLE	40909	EA
DOUGHNUT MIX	01137	BAC

A commercially prepared blend of bakery ingredients requiring the addition of water and may require the addition of yeast to produce dough for making doughnuts.

DOUGHNUTS	21271	BBB
DRESSING MIX, DRY	31950	PC

A commercially prepared blend of food ingredients requiring the addition of water to produce dressings for use on salads.

DRINK, FRUIT FLAVORED	33831	AB
DRY SALAMI	46379	MD
DUCK	38332	NA
DUMPLINGS WITH FISH	47716	GC
DUMPLINGS WITH POULTRY	47717	NB
DUMPLINGS WITH VEAL	47718	MB
EGG MIX, DEHYDRATED	26449	NE

A dehydrated egg mix for use in the preparation of scrambled eggs, various types of omelets, and the like.

EGG MIX, FROZEN	31936	NE
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A frozen egg mix, homogenized and salmonella negative, for use in the preparation of scrambled eggs, various types of omelets, and the like.

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
EGG PRODUCT, LIQUID, CHILLED	51059	NC
A commercially prepared mixture of whole eggs and milk.		
EGG (1), ROLL, FROZEN	32712	ND
A product commercially prepared from separated egg yolks and whites, which have been poured into a roll shaped casing, cooked and frozen. The product is Salmonella negative and can be sliced, diced, chopped or grated for use in salads, sandwiches, sauces, and the like. Excludes EGG ROLLS, FROZEN and EGG, WHOLE, FROZEN.		
EGG ROLLS, FROZEN	31624	BAG
Minced vegetables rolled in egg dough and fried in deep fat.		
Egg(s)		
1. (Subsistence) Does not include eggs other than chicken. If other than chicken, use last word of noun phrase. (Goose Eggs; Turkey Eggs)		
EGG SALAD, PREPARED	40372	NC
EGG WHITE, DRIED	01330	ND
EGG WHITE, FROZEN	01429	NC
EGG (1), WHOLE, CHILLED	36078	NC
EGG (1), WHOLE, DRIED	01329	ND
EGG (1), WHOLE, FROZEN	01428	NC
EGG, WHOLE, LIQUID, CHILLED	51060	NC
EGG YOLK, DRIED	47663	NC
EGG YOLK, FROZEN	01430	NC
EGGNOG	30482	FE
EGGNOG MIX, DRY	28260	NE
A commercially prepared mixture of dry ingredients for a food. It requires the addition of milk or cream in recommended portions to produce the drink, EGGNOG.		
EGGPLANT, FRESH	02202	JAU
EGGS, COOKED, DEHYDRATED	51148	JAW
EGGS (1), SHELL	01144	NF

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
EMULSIFIER, BAKERY PRODUCTS	33341	BAE
A compound utilized in the preparation of bakery products to stabilize and maintain suspension of ingredients and to prolong freshness.		
EMULSIFIER-STABILIZER, ICE CREAM	32414	BAE
ENCHILADA SAUCE	45836	EA
ENCHILADAS, BEEF, CANNED	28916	BAG
A tortilla rolled with a meat filling and tomato sauce seasoned with chili.		
ENCHILADAS, BEEF, FROZEN	31554	BAG
A tortilla rolled with a meat filling and tomato sauce seasoned with chili.		
ENCHILADAS, CHEESE, FROZEN	31555	BAG
A tortilla rolled with a cheese filling and tomato sauce seasoned with chili.		
ENDIVE, FRESH	02159	EH
ENTREE BAR	45893	BAG
A freeze-dehydrated bar for use as a component in a package ration.		
ESCALLOPED POTATOES, THERMOSTABILIZED	35865	JAD
A product which has been subjected to heat as a preservation method and for sterilization while sealed in a container, for use as a ration component.		
ESCALLOPED POTATOES WITH HAM, THERMOSTABILIZED	38277	JAD
ESCALLOPED POTATOES WITH PORK, COOKED, DEHYDRATED	45047	JAD
ESCALLOPED POTATOES WITH PORK, DEHYDRATED	29032	JAD
ESCAROLE, FRESH	02160	EH
Excludes WATER, DRINKING, CANNED.		
Excludes WATER, DRINKING, STERILE.		
EXTRACT, ALMOND	01682	ED

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
EXTRACT, CARAMEL	25767	ED
EXTRACT, CHERRY	25768	ED
EXTRACT, LEMON	01683	ED
EXTRACT, ORANGE	01684	ED
EXTRACT, PEPPERMINT	31725	ED
EXTRACT, RASPBERRY	26119	ED
EXTRACT, RUM	27992	ED
EXTRACT, STRAWBERRY	25769	ED
EXTRACT, VANILLA	01685	ED
FETTUCINI	45649	BAL

Pasta in the form of narrow strip.

FIGS, CANNED	01899	JAT
FIGS, DEHYDRATED	01890	JAV
FIGS, DRIED	01891	JAV
FILBERTS, SHELLED	02085	RA
FILBERTS, UNSHELLED	01985	RC
FISH FILLETS	47819	GA
FISH, FROZEN	52156	GA

A whole fish which has been hard frozen.

FISH PARMENTIER, COOKED, DEHYDRATED	47664	JAD
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An individual freeze-dried product made from layers of fish and mashed potatoes, sealed in a flexible vacuum package for use as a component ration. It is a ready-to-eat product after the addition of boiling water.

FISH PATE, CANNED #	37397	GC
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A pie containing finely hashed fillets of fishes with fats.

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
FISH PORTIONS, RAW	42400	GC
Uniformly shaped pieces cut from a frozen fish block prepared from the flesh of one species of fish.		
FISH PORTIONS, RAW BREADED	42401	GC
Fish portions coated with a batter and breading. Excludes FISH STICKS, RAW BREADED.		
FISH SQUARES, DEHYDRATED	22888	GC
FISH STICKS, RAW BREADED	42402	GC
Rectangular-shaped pieces cut from one species frozen fish block and coated with a batter and breading. Excludes FISH PORTIONS, RAW BREADED.		
FISH WITH POTATOES, IN TOMATO SAUCE, THERMOSTABILIZED	47665	JAD
An individual seasoned ready-to-eat product made from filets of fish in tomato sauce with potatoes, onions, vegetable oil and white wine, which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration.		
FLAVORED DAIRY DRINK	27339	FE
A beverage or confection consisting of skim milk to which has been added a syrup or flavor made from wholesome ingredients.		
FLAVORED DAIRY DRINK, DRY	27340	FE
A dry, flavored skim milk or skim milk product to which has been added a flavor and/or sweetener. Skim milk used in the product is milk from which sufficient butterfat has been removed to reduce its butterfat content to less than 0.50 percent.		
FLAVORED MILK	27342	FE
A beverage or confection consisting of milk to which has been added a syrup or flavor made from wholesome ingredients.		
FLAVORED MILK, STERILIZED	27343	FE
Flavored milk freed from living microorganisms by heat treating prior to filling into aseptic cans.		
FLAVORING ASSORTMENT, ICE CREAM MIX	21269	TA
FLAVORING, BLACK CHERRY	47674	ED
FLAVORING, BLACK WALNUT, NONALCOHOLIC	26017	ED

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
FLAVORING, BUTTER BRITTLE, NONALCOHOLIC	26018	ED
FLAVORING, BUTTER PECAN, NONALCOHOLIC	26019	ED
FLAVORING, BUTTERSCOTCH	26167	ED
FLAVORING, CARAMEL FUDGE	25862	ED
FLAVORING, CHOCOLATE	32413	ED
FLAVORING, DIETARY SUPPLEMENT	40452	ED
A liquid or powdered product used as flavor additive when mixed with unflavored DIETARY SUPPLEMENT, THERAPEUTIC.		
FLAVORING, GRAPE, NONALCOHOLIC	25770	ED
FLAVORING, ICE CREAM MIX	27168	ED
FLAVORING, IMITATION ALMOND	31885	ED
FLAVORING, IMITATION ALMOND, NONALCOHOLIC	40172	ED
FLAVORING, IMITATION BANANA	25771	ED
FLAVORING, IMITATION BANANA, NONALCOHOLIC	40173	ED
FLAVORING, IMITATION BLACK WALNUT	30736	ED
FLAVORING, IMITATION BLACK WALNUT, NONALCOHOLIC	40174	ED
FLAVORING, IMITATION BRANDY	28261	ED
FLAVORING, IMITATION BRANDY, NONALCOHOLIC	40175	ED
FLAVORING, IMITATION BUTTERSCOTCH	28418	ED
FLAVORING, IMITATION CHERRY	29637	ED
FLAVORING, IMITATION CHOCOLATE	29692	ED

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
FLAVORING, IMITATION CINNAMON	29636	ED
FLAVORING, IMITATION COFFEE	25772	ED
FLAVORING, IMITATION LEMON	26168	ED
FLAVORING, IMITATION LEMON-LIME	37750	ED
FLAVORING, IMITATION MAPLE	01686	ED
FLAVORING, IMITATION MAPLE, NONALCOHOLIC	40176	ED
FLAVORING, IMITATION ORANGE	29911	ED
FLAVORING, IMITATION ORANGE- PINEAPPLE	37749	ED
FLAVORING, IMITATION ORANGE SHERBET	25773	ED
FLAVORING, IMITATION PEPPERMINT, NONALCOHOLIC	40177	ED
FLAVORING, IMITATION PINEAPPLE	25774	ED
FLAVORING, IMITATION PINEAPPLE, NONALCOHOLIC	40178	ED
FLAVORING, IMITATION RASPBERRY	29694	ED
FLAVORING, IMITATION RASPBERRY SHERBET	25775	ED
FLAVORING, IMITATION RUM	01687	ED
FLAVORING, IMITATION RUM, NONALCOHOLIC	40179	ED
FLAVORING, IMITATION SHERRY	28144	ED
FLAVORING, IMITATION SMOKE	30032	ED
FLAVORING, IMITATION SMOKE, NONALCOHOLIC	40180	ED
FLAVORING, IMITATION STRAWBERRY	25776	ED

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
FLAVORING, IMITATION VANILLA	01688	ED
FLAVORING, IMITATION VANILLA, NONALCOHOLIC	40181	ED
FLAVORING, IMITATION WILD CHERRY	26169	ED
FLAVORING, IMITATION WILD CHERRY, NONALCOHOLIC	40182	ED
FLAVORING, LEMON	31951	ED
FLAVORING, LEMON CUSTARD, NONALCOHOLIC	26020	ED
FLAVORING, LEMON, NONALCOHOLIC	40183	ED
FLAVORING, LEMON SHERBET, NONALCOHOLIC	25777	ED
FLAVORING, LIME, NONALCOHOLIC	25778	ED
FLAVORING, LIME SHERBET, NONALCOHOLIC	25779	ED
FLAVORING, NECTARINE, NONALCOHOLIC	25780	ED
FLAVORING, ORANGE	31952	ED
FLAVORING, ORANGE, NONALCOHOLIC	40184	ED
FLAVORING, PEACH	47675	ED
FLAVORING, PECAN PRALINE, NONALCOHOLIC	25781	ED
FLAVORING, PINEAPPLE, NONALCOHOLIC	25782	ED
FLAVORING, RASPBERRY	26170	ED
FLAVORING, RASPBERRY, NONALCOHOLIC	25783	ED
FLAVORING, RED RASPBERRY	25864	ED

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
FLAVORING, RYE	26156	ED
FLAVORING, RYE, NONALCOHOLIC	40185	ED
FLAVORING, STRAWBERRY	26171	ED
FLAVORING TABLET, IMITATION VANILLA	01707	EE
FLOUNDER FILLETS	42403	GA
FLOUR, POTATO	02289	BAR
FLOUR, RICE	22927	BAA
A coarsely ground meal of rice.		
FLOUR, RYE	01126	BAA
FLOUR, WHEAT	01124	BAA
FLOUR, WHEAT, IRRADIATED	29422	BAA
Wheat flour that has been treated by exposure through low dose gamma radiation to inhibit insect infestation.		
FLOUR, WHOLE WHEAT	01127	BAA
FOOD COLORING	07654	YB
FOOD COLORING ASSORTMENT	21270	TA
Food Packet		
1. A subsistence assembly that provides food, which can be eaten cold, for use in emergencies or during specific phases of operations, when normal rations or meals are not available. It is not designed to provide a balanced meal, a ration, or part of a ration.		
FOOD PACKET (1), IN-FLIGHT	01805	DA
A food packet for individual feeding of crews of bomber-type aircraft while in flight. It is designed to be eaten cold or warm.		
FOOD PACKET, LONG RANGE PATROL	29058	DA
A food packet consisting of an assortment of food items that make up a complete meal. It is designed for use by the special forces.		
FOOD PACKET (1), SUPPLEMENTAL	41926	DC
A supplemental food packet to be used as an addition to the ration.		

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
FOOD PACKET (1), SURVIVAL	26079	DE
A food packet which provides emergency food under survival conditions.		
FORMULA, INFANT FEEDING	39500	QA
A specifically formulated nutritional preparation (primarily used for infants) in powder, liquid, or concentrated form which may contain protein, carbohydrate, fat, vitamins, and/or minerals. These preparations are for low birth weights, breastfeeding supplement or alternative, dietary management, problem feeders, allergies and/or sensitivity to cow's milk and sucrose, lowered mineral levels and other deficiencies. It may come in a ready-to-feed container. Excludes DIETARY SUPPLEMENT, THERAPEUTIC and BABY FORMULA PREPARATION.		
FRANKFURTERS	38331	MD
FRANKFURTERS, CANNED	01335	MB
FRANKFURTERS IN BRINE, THERMOSTABILIZED	39489	MD
FRANKFURTERS, THERMOSTABILIZED	32746	MD
Precooked frankfurters which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container, for use as a ration component.		
FRENCH DRESSING	02290	EK
FRENCH TOAST, PREPARED, FROZEN	52140	BAG
FRUIT AND NUT MIX, FRUITCAKE	06619	RM
Various combinations of fruits, fruit peel, nuts, and the like. It is not a flour mix.		
FRUIT AND NUT MIX, ICE CREAM	26025	EM
FRUIT BAR	39641	BAS
FRUIT, CANDIED	21925	RL
A fruit or fruit peel having a smooth, glossy coating of icing, sugar, or the like.		
FRUIT COCKTAIL, CANNED	01966	JBA
FRUIT COCKTAIL, THERMOSTABILIZED	36060	JBA
Mixed fruit which has been subjected to heat as a preservation method and for sterilization while sealed in a container, for use as a ration component.		

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
FRUIT FLAVORED GRANULES	45342	RR
Sweetened granules used as a top-dressing for bread and cakes.		
FRUIT MIX, CANNED	40310	JBA
FRUIT MIX, DEHYDRATED	18344	JBA
FRUIT MIX, FRESH, CHILLED	50964	JAW
FRUIT MIX, FROZEN	32720	JBA
FRUIT SOUP	40103	AC
Excludes SOUP.		
FRUITCAKE BAR	11203	BAV
An item packaged for individual servings. It is used for a component for a package ration.		
FRUITCAKE, CANNED	01129	BAB
FRUITCAKE, FRESH	01130	BBC
A ready-to-eat baked pastry product containing nuts, preserved fruit, citron, spices, and the like. Excludes CAKE, FRESH.		
FRUITCAKE, THERMOSTABILIZED	32751	BBC
A ready-to-eat pastry product containing nuts, preserved fruits, citron, spices, and the like, which has been subjected to heat as a preservation method and for sterilization while sealed in a flexible container, for use as a ration component. Excludes CAKE, THERMOSTABILIZED.		
FRUITS FOR SALAD, CANNED	45607	JBA
FRY MIX, BREADING AND BATTER	01336	BAC
A commercially prepared dual purpose blend of bakery ingredients that can be used dry for breading or requires the addition of water to produce a batter.		
GARLIC, DEHYDRATED	02291	EJ
GARLIC, DRY	02549	EJ
GARLIC PASTE	37327	EA
GARLIC POWDER	37328	EA
GARLIC SALT	01202	EA

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
GELATIN, PLAIN, EDIBLE	01432	BAJ
An unflavored, semitransparent, jellylike food preparation with the physical properties to congeal. It is generally used as a thickening agent in soups, gravies, and the like. It is also used as a sealant to hold in meat juices and give form and stability to a loose product. The addition of gelatin to meat enhances the natural appearance and texture of the cooked product.		
GIBLETS, FROZEN	37045	NA
GIN	68180	AA
A spirit made from grain or malt flavored with juniper berries.		
GINGER, GROUND	01203	EA
GINGER ROOT, FRESH	51746	EA
GLUCOSE IN WATER, INFANT FEEDING	41369	AF
GOOSE	38333	NA
GOULASH WITH WHITE POTATOES, CANNED #	39285	JAD
A ragout of beef or veal flavored with paprika and vegetables, and mixed with potatoes.		
GOURMET SEASONING SAUCE	51055	EP
GRANOLA BAR	39643	BAV
A compressed bar used as a component of operational rations.		
GRAPE SEED OIL	47719	HA
GRAPEFRUIT AND ORANGES, CANNED	26021	JBA
GRAPEFRUIT, CANNED	01969	JAT
GRAPEFRUIT, FRESH	02203	JAX
GRAPEFRUIT, FROZEN	01970	JAT
GRAPES, CANNED	01877	JAT
GRAPES, DEHYDRATED	26026	JAV
GRAPES, FRESH	01433	JAX

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
GRAVY MIX	31722	PC
A commercially prepared blend of food ingredients requiring the addition of water to produce gravy. Excludes SOUP AND GRAVY BASE.		
GRAVY WITH BEEF SWISS STEAK, THERMOSTABILIZED	45647	MB
GREEN BEAN PUREE	02400	JAY
GREENS, BEET, FRESH	02293	JAU
GREENS, COLLARD, CANNED	37046	JAZ
GREENS, COLLARD, FRESH	32695	JAU
GREENS, COLLARD, FROZEN	27569	JAZ
GREENS, KALE, CANNED	28387	JAZ
GREENS, KALE, FRESH	32696	JAU
GREENS, KALE, FROZEN	28768	JAZ
GREENS, MUSTARD, CANNED	02296	JAZ
GREENS, MUSTARD, FRESH	02297	JAU
GREENS, MUSTARD, FROZEN	27365	JAZ
GREENS, TURNIP, CANNED	02298	JAZ
GREENS, TURNIP, FRESH	02299	JAU
GREENS, TURNIP, FROZEN	27571	JAZ
GROUND BEEF, BULK	45322	MC
GROUND BEEF WITH RICE, DEHYDRATED	29033	BAG
GROUND BEEF WITH SPICED SAUCE, CANNED	40557	MB
GROUND CALF	42378	MC
GROUND VEAL	42337	MC

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
GUACAMOLE, CANNED	47799	JAB
GUINEA	38334	NA
HADDOCK FILLETS	42404	GA
HALF AND HALF	01798	FE
A mixture of cream and milk which contains not less than 10.5 percent milk fat.		
HALF AND HALF, SOUR	30531	FE
A mixture of cream and milk, the acidity of which is more than 0.20 percent expressed as lactic acid.		
HALIBUT STEAKS	42405	GA
HAM AND CHEESE LOAF, FROZEN	32659	MG
HAM AND EGGS, CANNED	01346	NB
HAM, CANNED	01512	MB
HAM CHUNKS WITH JUICES, CANNED	38305	MB
HAM, COOKED, CHILLED	18056	MA
A cured, fully cooked meat item which may be smoked and is gelatin coated or in casings. Excludes HAM, CANNED. See also HAM, SMOKED, CHILLED.		
HAM PATTIES, CANNED	38304	MB
HAM, PRESSED, FROZEN	32661	MG
HAM PUREE	37212	ME
A thick, smooth-textured form of cooked meat prepared from cured meat items which may be smoked. Excludes PORK PUREE.		
HAM SALAD, PREPARED	40577	GC
HAM, SECTIONED AND FORMED, CURED, SMOKED	38598	MA
HAM SLICE, THERMOSTABILIZED	38368	MA
HAM SLICES IN BRINE, THERMOSTABILIZED	45215	ME

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
HAM SLICES IN SPICE SAUCE, CHUNKED AND FORMED, SMOKED FLAVORING ADDED, THERMOSTABILIZED	51050	MA
HAM, SMOKED, CHILLED	01493	MA
Does not include fully cooked ham.		
HAM, SMOKED, FROZEN	01494	MA
Does not include fully cooked ham.		
HAM TONGUE, CANNED #	39305	MB
A product consisting of lean beef, pork, bacon, cooked pork tongues and fine bacon-rind, water, starch, salt and seasoning. Sliced it is used as a dressing on bread.		
HAMBURGERS WITHOUT GRAVY, CANNED	01481	MB
HARISSA SAUCE, CANNED	47676	EK
HASH, BEEF, DEHYDRATED	29034	MB
HASH, ROAST BEEF, CANNED	32367	MB
HEALTH AND COMFORT PACK	48219	DB
Specified accessory items for issue to personnel of the Armed Forces when Exchange Service and Ship Store Service are not available.		
HEART OF PALM, FRESH	68057	JAU
HERBS, MIXED	52160	RS
A seasoning prepared by blending thyme, sage and other suitable herbs with or without the addition of mace.		
HOMINY GRITS	08894	JAF
HOMINY GRITS IN BUTTER SAUCE, THERMOSTABILIZED	38314	BAG
HOMINY GRITS, INSTANT	45494	JAF
HOMINY, WHOLE, CANNED	02300	JAZ
HONEY	01503	KB

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
HONEY DIJON DRESSING	52127	EK
HONEY DIJON DRESSING, FAT FREE	52128	EK
HONEYBALL MELONS, FRESH	02301	JAU
HONEYDEW MELONS, CHILLED	50963	JAW
HONEYDEW MELONS, FRESH	02302	JAU
HORSERADISH, DEHYDRATED	02303	EJ
HORSERADISH, FROZEN	32710	EH
HORSERADISH, PREPARED	02304	EL
HORSERADISH SAUCE, PREPARED	45837	EA
Excludes HORSERADISH, PREPARED.		
HOT SAUCE	01213	EP
HOTCHPOTCH WITH THIN FLANK, CANNED #	39287	JAD
A stew of minced white potatoes, carrots, onions and thin flank.		
ICE	01727	AL
ICE CREAM	01695	FE
A frozen food containing cream or milk fat, flavoring, sweetening, and usually eggs.		
ICE CREAM BAR	31556	FE
An individually packaged serving of ice cream on a stick.		
ICE CREAM CONE, PREFORMED	31557	FE
A commercially prepared item consisting of an edible cone prefilled with ice cream.		
ICE CREAM MIX	01697	FD
A commercially prepared mixture of dairy products, eggs, sweetening agents, stabilizing materials, flavoring, and coloring substances used in the manufacturing of ice cream.		
ICE CREAM SANDWICH	31558	FE

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
ICE MILK-MILK SHAKE MIX, DEHYDRATED	30195	BAJ
Dual purpose, regular and imitation, dehydrated, flavored base mix which can be reconstituted with water and frozen to produce either soft serve ice milk or direct draw milk shakes.		
ICE MILK MIX	32200	BAJ
A ready-to-use, flavored, liquid mix, to be frozen in a soft-serve type freezer, to produce soft-serve ice milk.		
ICE ON STICK, FRUIT FLAVORED	31559	AB
ICING MIX	29254	BAJ
A commercially prepared blend of dry ingredients requiring the addition of water to produce an icing in paste form.		
ICING, PREPARED, CANNED	31370	BAJ
A commercially prepared ready-to-spread product in paste form.		
INHIBITOR, MOLD AND ROPE, BAKERY PRODUCTS	22695	BBA
A compound added to the ingredients of bread, rolls, and pastry products to retard the formation and growth of mold and fungi.		
ITALIAN DRESSING	25665	EK
ITALIAN SAUSAGE, FROZEN	31686	MD
JALAPENO SAUCE	51744	EA
JAM	13238	KC
A food product made by boiling fruit and a sweetening ingredient to a thick consistency.		
JAM AND JELLY ASSORTMENT	33164	TA
JELLY	01925	KD
A food product made by boiling a sweetening ingredient and the juice of fruit containing natural or added pectin. If other than above, use jelly as last word of a noun phrase (such as petroleum jelly).		
JUICE, APPLE, CANNED	02045	LA
JUICE, APPLE, FROZEN	02047	LA
JUICE, APRICOT AND ORANGE, CANNED	23833	LA

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
JUICE BLEND	51152	LA
JUICE, CHERRY, CANNED	22919	LA
JUICE, CRANBERRY AND APPLE, CANNED	29248	LA
JUICE, CRANBERRY, CANNED	01926	LA
JUICE, CRANBERRY, FROZEN	48123	LA
JUICE, CRANBERRY, INSTANT	30145	LA

A concentrated, granule product prepared from the juice of cranberries. When dissolved in water, as specified, it produces cranberry juice.

JUICE-DRINK, PINEAPPLE AND PINK GRAPEFRUIT, CANNED	29707	LA
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A diluted fruit juice beverage containing not less than 30 percent by volume of equivalent natural strength pineapple and pink grapefruit juice, water, one or more optional sweetening and other added ingredients.

JUICE, GARLIC, CANNED	22935	LA
JUICE, GRAPE, CANNED	13036	LA
JUICE, GRAPE, FROZEN	13037	LA
JUICE, GRAPE, INSTANT	32662	LB

A concentrated granule product prepared from the juice of grapes. When dissolved in water, as specified, produces grape juice. Excludes grape flavored BEVERAGE BASE; and the liquid concentrate JUICE, GRAPE, FROZEN.

JUICE, GRAPEFRUIT AND ORANGE, CANNED	01930	LA
JUICE, GRAPEFRUIT AND ORANGE, FROZEN	01931	LA
JUICE, GRAPEFRUIT AND PINEAPPLE, CANNED	01932	LA
JUICE, GRAPEFRUIT, CANNED	01927	LA
JUICE, GRAPEFRUIT, CHILLED	01928	LA
JUICE, GRAPEFRUIT, FROZEN	01929	LA

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
JUICE, GRAPEFRUIT, INSTANT	22706	LB
A concentrated powdered product prepared from the juice of grapefruit. When dissolved in water, as specified, it produces grapefruit juice. Excludes grapefruit flavored BEVERAGE BASE; and the liquid concentrate JUICE, GRAPEFRUIT, FROZEN.		
JUICE, LEMON, CANNED	07299	LA
JUICE, LEMON, FROZEN	07300	LA
JUICE, LEMON, INSTANT	23828	LB
A concentrated powdered product prepared from the juice of lemons. When dissolved in water, as specified, it produces lemon juice. Excludes lemon flavored BEVERAGE BASE; and the liquid concentrate JUICE, LEMON, FROZEN.		
JUICE, LEMON, RECONSTITUTED	30737	LA
A juice prepared from concentrated lemon juice standardized with purified water to the strength of freshly squeezed lemon juice.		
JUICE, LIME, CANNED	07302	LA
JUICE, LIME, FROZEN	07303	LA
JUICE, ORANGE AND PINEAPPLE, CANNED	27165	LA
JUICE, ORANGE, CANNED	01933	LA
JUICE, ORANGE, CHILLED	01934	LA
JUICE, ORANGE, FROZEN	01935	LA
JUICE, ORANGE, INSTANT	22707	LB
A concentrated powdered product prepared from the juice of oranges. When dissolved in water, as specified, it produces orange juice. Excludes orange flavored BEVERAGE BASE; and the liquid concentrate JUICE, ORANGE, FROZEN.		
JUICE, PAPAYA, CANNED	27166	LA
JUICE, PINEAPPLE, CANNED	01936	LA
JUICE, PINEAPPLE, FROZEN	37047	LA

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
JUICE, PINEAPPLE, INSTANT	30167	LB
A concentrated powdered product prepared from pineapples. When dissolved in water, as specified, it produces pineapple juice. Excludes pineapple flavored BEVERAGE BASE; and the liquid concentrate JUICE, PINEAPPLE, FROZEN.		
JUICE, PRUNE, CANNED	01937	LA
JUICE, PRUNE, FROZEN	32057	LA
JUICE, TAMARINDO, CANNED	28262	LA
JUICE, TANGERINE, CANNED	22922	LA
JUICE, TOMATO, CANNED	07304	LA
JUICE, TOMATO, FROZEN	07305	LA
JUICE, TOMATO, INSTANT	31438	LB
A concentrated powdered product prepared from the juice of tomatoes. When dissolved in water, as specified, it produces tomato juice. Excludes tomato flavored BEVERAGE BASE; and the liquid concentrate JUICE, TOMATO, FROZEN.		
JUICE, VEGETABLES, CANNED	07306	LA
A blend of three or more juices.		
KETCHUP,TOMATO	02276	EL
KIDNEY BEANS WITH PORK, CANNED#	53429	JAD
A mixture of kidney beans and pieces of pork.		
KIDNEY BEANS WITH TAHOE, CANNED#	53423	JAD
KITCHEN SAUCE	01214	EP
KIWIFRUIT, FRESH	39313	JAX
KNOCKWURST	38544	MD
KOHLRABI, FRESH	01987	JAU
LAMB AND VEGETABLES WITH ROSEMARY, SHELF STABILIZED	67849	JAD
LAMB, CARCASS	38600	MC

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
LAMB, CUTLETS, FROZEN	33323	MC
LAMB FOR STEWING	38599	MB
LAMB, GROUND	38601	MC
LAMB, LEG, OVEN-PREPARED, BONELESS AND TIED	38604	MC
LAMB, LOIN CHOPS	38602	MC
LAMB, LOIN, TRIMMED (DOUBLE)	38605	MC
LAMB PUREE	30717	ME
LAMB, RIB CHOPS	38603	MC
LAMB, RIBLETS, FROZEN	32411	MC
LAMB, ROAST, FROZEN	01628	MC
LAMB, SQUARE-CUT SHOULDER, BONELESS	38606	MC
LAMB STEAK, FROZEN	36064	MB
LAMB WITH ROSEMARY, SHELF STABILIZED	67848	JAD
LARD	01518	HD
LASAGNA	28087	BAL
A food in the form of broad flat noodles made without eggs. Excludes the prepared dish.		
LASAGNA WITH MEAT AND SAUCE, FROZEN	45795	BBA
LASAGNA WITH MEAT SAUCE	41280	BAG
LASAGNA WITH MEAT SAUCE, THERMOSTABILIZED	40826	BAG
LEBANON BOLOGNA	38577	MD
LEEKS, FRESH	01988	EH
LEMON BUTTER	52157	KA

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
LEMON PEPPER	48022	EA
LEMONS, FRESH	02204	JAX
LENTILS, CANNED	47678	JAZ
LENTILS, DRY	02205	EJ
LETTUCE, FRESH	22627	JAU
LIMES, FRESH	02206	JAX
LINGUINE	52137	BAL
Pasta in the form of flat strips.		
LIVER PIE, CANNED #	39293	MB
Pie used as a top-dressing as on bread.		
LIVER PUREE	30718	ME
LIVER SAUSAGE	38631	MD
LOBSTER MEAT, FROZEN	01354	GC
LOBSTER TAIL, SPINY RAW	45102	GA
LOBSTER, WHOLE, PRECOOKED	42395	GA
LOBSTER, WHOLE, RAW	42419	GA
LOGANBERRIES, CANNED	01971	JAT
LUNCHEON LOAF, CHILLED	01434	MD
LUNCHEON LOAF, FROZEN	01435	MD
LUNCHEON MEAT, CANNED	01436	MB
MACARONI	01676	BAL
A food in the form of long thin or short elbow-shaped hollow tube units made from flour (semolina) paste.		
MACARONI AND CHEESE, ARTIFICIALLY COLORED, THERMOSTABILIZED	45479	BAG
MACARONI CREOLE, CANNED	30754	JAD

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
MACARONI SALAD, THERMOSTABILIZED	36652	JAD
Blanched macaroni, chopped pickles, rehydrated celery slices, chopped onions, diced red and green peppers, and seasoned sauce which have been subjected to heat as a preservation method and for sterilization while sealed in a container, for use as a ration component.		
MACARONI WITH BEEF AND SAUCE, THERMOSTABILIZED	45335	JAD
MACARONI WITH CHEESE SAUCE, CANNED	28713	BAG
MACARONI WITH CHEESE SAUCE, FROZEN	31146	BAG
MACARONI WITH CHICKEN BALLS AND TOMATO SAUCE, CANNED#	53420	JAD
A mixture of macaroni and chicken balls in tomato sauce.		
MACE, GROUND	01215	EA
MACKEREL	42406	GA
MACKEREL, CANNED	30166	GA
MACKEREL WITH POTATOES, THERMOSTABILIZED	47679	JAD
An individual seasoned ready-to-eat product made from mackerel blended with potatoes and other vegetables which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration.		
MALTED CEREAL SYRUP, DRIED	33377	BAF
MALTED CEREAL SYRUP, LIQUID	33378	BAF
MALTED MILK	01470	FA
MANGO, FRESH	39314	JAX
MANICOTTI, FROZEN	32325	BAG
MARGARINE	01517	HB
MARJORAM, SWEET, GROUND	40910	EA

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
MARJORAM, SWEET, WHOLE	40911	EA
MARMALADE	02637	KE

A product made by boiling peel and juice, without pulp, of citrus fruit with sweetening ingredient to a consistency of jam. The finished product contains shreds or other shapes of fruit peel.

MARROWFAT PEAS WITH PORK, CANNED#	53428	JAD
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A mixture of marrowfat peas and pieces of pork.

MARSHMALLOWS	02323	RJ
MAYONNAISE	02324	EK

Meal

1. A food allowance which provides a balanced meal for one or more persons. It is equivalent to one-third of a ration.

MEAL (1), COMBAT	01806	DA
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A meal used by combat personnel when kitchens are not available.

MEAL (1), COOKED, FROZEN	34673	DD
MEAL (1), FLIGHT, COOKED, FROZEN	31503	DD
MEAL (1), INDIVIDUAL	32775	DB

A retortable flexible pouch, primarily composed of "ready-to-eat" packaging of individual thermostabilized food products. May contain additional condiments and ready to mix beverages. Can be served hot or cold, shelf stable, and requires no refrigeration. Excludes MEAL (1), COMBAT.

MEAL KIT WITH DRINK	67687	BBC
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A retortable flexible pouch primarily composed of ready-to-eat packaging of individual food products and a beverage, may contain additional condiments. May be served hot or cold, may contain a flameless food heater, may be shelf stable, frozen or chilled.

MEAL MODULE, TRAY PACK	37763	DA
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A unitized menu assortment of ration components for a designated number of personnel. It includes eating utensils and napkins.

MEAL (1), PRECOOKED, CANNED	47051	DD
MEAL (1), PRECOOKED, FROZEN	45121	DD

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
MEAT BAR, DEHYDRATED	08018	MF
A dehydrated, compressed product that may be eaten as a bar, steeped in water to make a soup or pan browned, designed for use in package rations.		
MEAT FOOD PRODUCT LOAVES	46069	MD
MEAT SPREAD, CANNED	32368	MB
MEATBALLS AND SPAGHETTI, SHELF STABILIZED	67835	JAD
MEATBALLS, BEEF AND RICE, IN SPICY TOMATO SAUCE, SMOKE FLAVORING ADDED, THERMOSTABILIZED	38359	MB
MEATBALLS IN BROWN GRAVY, THERMOSTABILIZED	51053	MB
MEATBALLS IN TOMATO SAUCE, CANNED	38383	MB
An item that has at least 50 percent meatballs (cooked basis).		
MEATBALLS, SWEDISH, WITH BROWN GRAVY, THERMOSTABILIZED	40851	MB
MEATBALLS WITH BARBECUE SAUCE, THERMOSTABILIZED	32756	MB
A ready-to-eat product which has been subjected to heat as a preservation method and for sterilization while sealed in a flexible container, for use as a ration component.		
MEATBALLS WITH RICE AND CABBAGE IN TOMATO SAUCE, THERMOSTABILIZED	42750	JAD
MEATLOAF WITH MUSHROOM GRAVY, THERMOSTABILIZED	41144	MB
MEDLER, FRESH	68003	JAX
MELBA TOAST	47818	BBA
Very thin bread toasted or rusked till crisp and well browned.		
MERINGUE POWDER	01221	EA

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
METTWURST, FROZEN	31685	MD
MILK	01801	FE

The lacteal secretion obtained from cows which contains not less than 3.25 percent milk fat and not less than 8.25 percent milk solids-not-fat.

MILK, CONCENTRATED	11021	FE
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A pasteurized, unsweetened fluid product, obtained by partial removal of water from milk, which contains not less than 7.5 percent milkfat and not less than 25.5 percent total milk solids.

MILK, CONCENTRATED, FROZEN	11022	FE
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MILK, CONDENSED, SWEETENED	35866	FE
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A pasteurized fluid product, obtained by partial removal of water only from a mixture of milk and safe and suitable nutritive carbohydrate sweeteners. The quantity of nutritive carbohydrate sweetener used is sufficient to prevent spoilage. The finished product contains not less than 8 percent milkfat and not less than 28 percent total milk solids. Excludes MILK, STERILIZED.

MILK, DRY, NONFAT	35867	FE
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The product obtained by removal of water only from pasteurized skim milk. It contains not more than 5 percent moisture and not more than 1.5 percent milkfat.

MILK, DRY, SUBSTITUTE, LOWFAT	39893	FA
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A spray dried, instantized milk product substitute which, when reconstituted with water, will yield a maximum 2% lowfat fluid milk product substitute of high beverage drinking qualities comparable to its commercial counterpart.

MILK, EVAPORATED	01473	FE
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A homogenized fluid product, obtained by partial removal of water only from milk, containing not less than 7.5 percent milkfat and not less than 25 percent total milk solids. This product is fortified with vitamin D, sealed in a container and processed by heat, either before or after sealing, to prevent spoilage. Excludes evaporated skim milk and MILK, STERILIZED.

MILK FAT, ANHYDROUS	01223	FE
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The waterless fat of milk.

MILK, FILLED	21917	FE
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A milk substitute obtained by mixing animal or vegetable fats, nonfat dry milk or skim milk, and water.

MILK, FILLED, DRY	26447	FE
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FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
MILK, LOWFAT	31023	FE
Pasteurized or ultrapasteurized milk from which sufficient milkfat has been removed to produce one of the following milkfat contents: 0.5, 1.0, 1.5, or 2.0 percent. It is fortified with vitamin A and contains not less than 8.25 percent milk solids not fat.		
MILK, RECOMBINED	25337	FE
A product resulting from recombining milk constituents with water.		
MILK SHAKE MIX	32227	BAJ
A ready-to-use, flavored, liquid mix, to be used in a soft-serve type freezer adapted for making milk shakes, or in a ready-to-serve shake-make freezer.		
MILK, SKIM	01800	FE
Milk from which a sufficient portion of milkfat has been removed to reduce its milkfat content to less than 0.50 percent.		
MILK, STERILIZED	01222	FE
Raw milk freed from living microorganisms by heat treating prior to filling into aseptic cans.		
MILK, WHOLE, DRY	01462	FE
MINCED LUNCHEON MEAT	46070	MD
MINCED MEAT, ROASTED, CANNED #	39283	MB
Finely hashed meat which has been roasted.		
MINCED MEAT, STEAMED, CANNED #	39284	MB
Finely hashed meat which has been steamed.		
MINCEMEAT, CANNED	10274	BAU
MOLASSES	01504	KF
MONOSODIUM GLUTAMATE	01224	EA
MUFFIN MIX	01440	BAC
A commercially prepared blend of bakery ingredients requiring the addition of water to produce a batter for making muffins.		
MUFFINS, FRESH	35868	BAG
MUFFINS, FROZEN	35869	BAG

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
MUSHROOMS, CANNED	02411	JAZ
MUSHROOMS, DRIED	27167	JAW
MUSHROOMS, FRESH	02404	JAU
MUSTARD FLOUR	40912	EA
MUSTARD, GROUND	01226	EA
MUSTARD MIX, DRY	01228	EA
MUSTARD, PREPARED	01513	EC
MUSTARD SAUCE, PREPARED	45838	EA
Excludes MUSTARD, PREPARED.		
MUSTARD, WHOLE	01227	EA
MUTTON, CARCASS	48306	MC
MUTTON, CHOPS, FROZEN	31784	MC
MUTTON LEGS, FROZEN	31785	MC
MUTTON, STEWING, FROZEN	02326	MC
MUTTON WITH WHITE BEANS, KOSHER, THERMOSTABILIZED	47680	JAD
An individual seasoned ready-to-eat product made from boned mutton with white beans in sauce which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration.		
MUTTON WITH WHITE BEANS, THERMOSTABILIZED	47681	JAD
Excludes CASSOULET, THERMOSTABILIZED.		
NECTAR, APRICOT, CANNED	24273	JAL
NECTAR, GUAVA, CANNED	28120	JAL
NECTAR, LOGANBERRY, CANNED	25865	JAL
NECTAR, PEACH, CANNED	24274	JAL
NECTAR, PEAR, CANNED	24275	JAL

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
NECTARINES, FRESH	01919	JAX
NEW ENGLAND BRAND SAUSAGE, CHILLED	01441	MD
NEW ENGLAND BRAND SAUSAGE, FROZEN	01442	MD
NON-STICK COOKING SPRAY	45609	HA
NOODLES	01719	BAL
A food made from formed units of dough (flour or semolina) containing eggs. The units are usually in the form of flat narrow strips.		
NOODLES, BUTTERED, THERMOSTABILIZED	40572	BAG
NOODLES, CHOW MEIN	28085	BAG
Noodles which have been fried in shortening until crisp.		
NOODLES IN TOMATO SAUCE, CANNED	47682	JAD
NOODLES, RICE	51745	BAG
NUT RAISIN MIX	39312	QA
NUTMEG, GROUND	01229	EA
NUTS, MIXED, SHELLED	02079	RE
NUTS, MIXED, UNSHELLED	01995	RD
NUTS, SHELLED, ROASTED	51776	RE
OATMEAL COOKIE BAR	45112	BAS
A compressed bar used as a component of operational rations.		
OKRA, CANNED	02175	JAZ
OKRA, FRESH	02327	JAU
OKRA, FROZEN	02176	JAZ
OKRA, TOMATOES AND CORN, CANNED	28884	JAZ

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
OLIVE OIL	01231	HA
A pale yellow to yellowish-green, nondrying oil obtained from the pulp of olives, and used chiefly as a salad oil and in cooking.		
OLIVES	01886	JAH
OMELET WITH BACON AND CHEESE, ARTIFICIALLY COLORED, THERMOSTABILIZED	45510	NB
OMELET WITH BACON PIECES, ARTIFICIALLY COLORED, THERMOSTABILIZED	42583	NB
OMELET WITH CHEESE, WESTERN-STYLE, ARTIFICIALLY COLORED, THERMOSTABILIZED	42246	NB
OMELET WITH HAM, ARTIFICIALLY COLORED, THERMOSTABILIZED	40445	NB
OMELET WITH HAM, THERMOSTABILIZED	38274	NB
OMELET WITH SAUSAGE AND POTATOES, THERMOSTABILIZED	38208	NB
OMELET WITH SMOKED SAUSAGE AND POTATOES, ARTIFICIALLY COLORED, THERMOSTABILIZED	41183	NB
OMLET,SPANISH,CHILLED	68273	NB
A mixture of finely sliced or chopped fried potatoes and whisked or beaten eggs, which is cooked until the eggs set. The mixture may include other ingredients, such as onion. This product is vacuum-packed and may be sterilized. See also OMELET, SPANISH, FROZEN.		
OMLET,SPANISH,FROZEN	68272	NB
A mixture of finely sliced or chopped fried potatoes and whisked or beaten eggs, which is cooked until the eggs set. The mixture may include other ingredients, such as onion. This product is vacuum-packed and frozen. It may be sterilized. For refrigerated items, see OMELET, SPANISH, CHILLED.		
ONION POWDER	26016	EA
ONION RING MIX, DEHYDRATED	45476	JAB

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
ONION RINGS, FROZEN	30455	JAZ
ONION SALT	01232	EA
ONIONS, CANNED	01989	JAZ
ONIONS, DEHYDRATED	01514	JAW
ONIONS, DRY	02208	JAW
ONIONS, GREEN, FRESH	47976	JAU
ONIONS, PICKLED	28021	JAZ
ORANGE NUT ROLL, CANNED	01233	BAB
ORANGE SEGMENTS, CHILLED	50960	JAW
ORANGES, CANNED	01973	JAT
ORANGES, FRESH	02209	JAX
Excludes TANGERINES, FRESH.		
OREGANO, CRUSHED	36534	EA
OREGANO, GROUND	01234	EA
OREGANO, WHOLE	01235	EA
OYSTER STEW BASE	26175	GC
OYSTERS, BREADED	42387	GA
OYSTERS, CANNED	02005	GC
OYSTERS, SHUCKED	42388	GA
PAELLA, THERMOSTABILIZED	47683	JAD
PANCAKE MIX	01138	BAC
A commercially prepared blend of bakery ingredients requiring the addition of water to produce a batter for making pancakes.		
PANCAKES, PREPARED, FROZEN	52141	BAG
PAPAYA, CANNED	29638	JAT

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
PAPAYA, FRESH	39315	JAX
PAPRIKA, GROUND	01509	EA
PARSLEY, DEHYDRATED	02329	EJ
PARSLEY, FRESH	01882	JAU
PARSNIPS, FRESH	02210	JAU
PASSIONFRUIT BUTTER	52158	KA
A spread having an edible starch base. It has passionfruit flavoring and is artificially colored.		
PASTA SALAD, PREPARED	50908	GC
PASTA WITH VEGETABLES IN TOMATO SAUCE, KOSHER AND HALAL, THERMOSTABILIZED	51147	JAD
PASTRAMI, FROZEN	31688	MC
A highly seasoned smoked beef prepared from shoulder cuts.		
PASTRY MIX	29253	BAC
A commercially prepared blend of bakery ingredients requiring the addition of water to produce a pastry dough. It is made to produce crisp flaky layers characteristic of Danish and similar pastries.		
PATE, GOOSE, CANNED	47724	NA
PATE, PORK, CANNED	47723	MD
PEA PODS, FROZEN	51748	JAZ
PEA PUREE	02401	JAY
PEACH PUREE	27686	JAY
PEACHES, CANNED	01893	JAT
PEACHES, DEHYDRATED	10962	JAV
PEACHES, DRIED	01920	JAV
PEACHES, FRESH	01921	JAX
PEACHES, FROZEN	01894	JAJ

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
PEACHES, SPICED, CANNED	27185	JAT
PEACHES, THERMOSTABILIZED	38293	JAT
PEANUT BUTTER	02151	KG
PEANUT BUTTER AND JELLY	51153	KD

A twin pack of peanut butter and jelly with perforation on common side of twin pack pouch for easy separation.

PEANUT OIL	19803	HA
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A colorless to yellow, nondrying fatty oil obtained from peanuts, and used chiefly as a salad oil.

PEANUTS, SHELLLED	02087	RA
PEANUTS, UNSHELLED	01998	RB
PEAR PUREE	27687	JAY
PEARS, CANNED	01902	JAT
PEARS, DEHYDRATED	32664	JAV
PEARS, DRIED	01892	JAV
PEARS, FRESH	01922	JAX
PEARS, SPICED, CANNED	22918	JAT
PEARS, THERMOSTABILIZED	35870	JAT

Pears which have been subjected to heat as a preservation method and for sterilization while sealed in a container for use as a ration component.

PEAS AND CARROTS, CANNED	08241	JBA
PEAS AND CARROTS, DEHYDRATED	30185	JBA
PEAS AND CARROTS, FROZEN	08242	JAX
PEAS AND CARROTS, THERMOSTABILIZED	36653	JBA

Peas and carrots which have been subjected to heat as a preservation method and for sterilization while sealed in a container, for use a ration component.

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
PEAS AND MUSHROOMS, THERMOSTABILIZED	45337	JAD
PEAS, BLACK-EYE, CANNED	02330	JAZ
PEAS, BLACK-EYE, FROZEN	02332	JAZ
PEAS, CANNED	02190	JAZ
Excludes PEAS, BLACK-EYE, CANNED; and PEAS, FIELD, CANNED.		
PEAS, CHICK	22928	JAZ
An asiatic herb of the pea family, bearing short pods with pealike seeds.		
PEAS, DEHYDRATED	01236	JAW
PEAS, DEHYDROFROZEN	01237	JAW
A food product partially dehydrated and then frozen.		
PEAS, DRY	02150	JAW
PEAS, FIELD, CANNED	02333	JAZ
PEAS, FRESH	02177	JAU
PEAS, FROZEN	02334	JAZ
PEAS, PIGEON, CANNED	29693	JAZ
PECANS, SHELLED	02088	RA
PEMMICAN	47684	MA
A preparation of condensed dried meat.		
PEPPER, BLACK, GROUND	01239	EA
PEPPER, BLACK, WHOLE	01240	EA
PEPPER, CAYENNE, GROUND	01241	EA
PEPPER, RED, CRUSHED	31314	EA
PEPPER, RED, GROUND	01242	EA
PEPPER SAUCE	26174	EA

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
PEPPER, WHITE, GROUND	01243	EA
PEPPER, WHITE, WHOLE	01244	EA
PEPPERMINT, FRESH	68054	JAX
PEPPERONI, CHILLED	01444	MD
A dried sausage, consisting of minced or chopped pork and beef, hot pepper, paprika, fennel seeds, salt, and sugar.		
PEPPERONI, FROZEN	30146	MD
PEPPERS, GREEN, CANNED	26023	JAZ
PEPPERS, GREEN, DEHYDRATED	02338	JAW
PEPPERS, GREEN, HALVES STUFFED WITH BEEF AND RICE IN SAUCE, THERMOSTABILIZED	45336	JAD
PEPPERS, PICKLED	28022	JAZ
PEPPERS, RED, DEHYDRATED	02339	JAW
PEPPERS, STUFFED WITH MEAT, FROZEN	45783	JAB
PEPPERS, SWEET, CANNED	22933	JAZ
PEPPERS, SWEET, FRESH	02405	JAU
PEPPERS, SWEET, FROZEN	02221	JAZ
PERCH FILLETS	42407	GA
PERSIAN MELONS, FRESH	02211	JAX
PERSIMMON, FRESH	68055	JAU
PICANTE SAUCE	47668	EA
PICKLE AND PIMENTO LOAF	38628	MD
PICKLES, CUCUMBER	02224	JAZ
PICKLES, MIXED	02225	JAZ

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
PICKLING SPICES	01245	EA
A mixture of various vegetable products used to season cookery and in the making of pickles.		
PIE CRUST MIX	01246	BAC
A commercially prepared blend of bakery ingredients requiring the addition of water to produce a dough for making pie crust. It may be in compressed cube or dry powder form and does not require refrigeration.		
PIE CRUST, PREFORMED	31315	BAB
PIE FILLING	28939	BAJ
A commercially prepared pie filling. Includes cream and fruit pie fillings. Excludes gelatins and frozen or canned fruits.		
PIE FILLING, DEHYDRATED	31368	BAJ
PIE FILLING, INSTANT	28940	BAJ
A prepared pie filling powder modified for easy final preparation.		
PIE, FRESH	28785	BAW
A ready-to-eat baked pastry product consisting of pie crust with a fruit, custard, fruit gelatin, or similar filling. Excludes meat pie and PIE, FRIED.		
PIE, FRIED	27429	BAW
A ready-to-eat fruit filled pocket of fried pastry. Excludes PIE, FRESH.		
PIE, FROZEN	28786	BAW
A baked or unbaked pie. It may be ready-to-eat, or require thawing or baking before serving.		
PIGS' FEET, FRONT	38546	MC
PIGS' FEET, PICKLED	01515	MB
PIKE	42396	GA
PIMIENTOS, CANNED	02551	JAZ
PINEAPPLE, CANNED	01940	JAT
PINEAPPLE, CHILLED	50961	JAW
PINEAPPLE, FRESH	02212	JAX
PINEAPPLE, FROZEN	01941	JAY

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
PINEAPPLE PUREE	27688	JAY
PINEAPPLE, THERMOSTABILIZED	32749	JAT
Pineapple which has been subjected to heat as a preservation method and for sterilization while sealed in a flexible container, for use as a ration component.		
PISTACHIOS, UNSHELLED	01999	RB
PIZZA CRUST, FROZEN	30160	BAB
PIZZA, FROZEN	31371	BAB
PIZZA SAUCE	45530	EP
PLUM PUREE	30588	JAY
PLUMS, CANNED	01895	JAT
PLUMS, FRESH	02213	JAX
POLISH SAUSAGE	38550	MD
POLLOCK FILLETS	42408	GA
POPCORN	22393	JAP
POPPY SEED, WHOLE	02340	EL
PORK AND BEANS, THERMOSTABILIZED	47585	JAD
PORK AND BEEF SAUSAGE, CHILLED	01703	MD
PORK AND BEEF SAUSAGE, FROZEN	01704	MD
PORK BARBECUE, FROZEN	32663	MB
PORK BELLIES, SALTED	28089	MA
PORK CHOP, UNCOOKED, DEHYDRATED	38353	MB
PORK CHOW MEIN, THERMOSTABILIZED	47908	MB

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
PORK CHUNKS, CANNED	30738	MB
Boned and trimmed chunks of pork packed with the natural juices of the meat or with gravy. Excludes PORK, CANNED; and PORK WITH GRAVY, CANNED.		
PORK, CORNED, CANNED #	39281	MB
The slightly salted meat of the pig.		
PORK, CUTLETS, FROZEN	32867	MC
PORK, FATBACK, DRY, SALTED	41898	MA
A strip of fat from the back of a hog carcass, which is dried and salted.		
PORK FOR CHOP SUEY	42367	MC
PORK HAM	42349	MC
PORK HAM, BONELESS, TIED	42350	MC
PORK HAM, SHORT SHANK	42351	MC
PORK HOCKS, CANNED	30645	MB
PORK HOCKS, SHOULDER (CURED AND SMOKED)	38503	MB
PORK IN BARBECUE SAUCE, THERMOSTABILIZED	40924	MB
PORK LIVER	39385	MC
PORK LOIN	42352	MC
PORK LOIN, BLADELESS	38648	MC
PORK LOIN, BONELESS, TIED	42353	MC
PORK LOIN CHOPS	42354	MC
PORK LOIN CHOPS, BLADELESS	42355	MC
PORK LOIN CHOPS, BONELESS	42356	MC
PORK LOIN CHOPS, BONELESS, SPECIAL	42357	MC
PORK LOIN CHOPS, CENTER CUT	42358	MC

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
PORK LOIN CHOPS, CENTER CUT, BONELESS	42359	MC
PORK LOIN CHOPS, CENTER CUT, CHINE BONE OFF	42360	MC
PORK LOIN CHOPS, CENTER CUT, ONE MUSCLE, BONELESS	47583	MC
PORK LOIN, COUNTRY-STYLE RIBS	42362	MC
PORK LOIN, RIB CHOPS WITH POCKETS	42361	MC
PORK LOIN, SLICED WITH GRAVY, FROZEN	31147	MB
PORK PATTIES	48097	ME
PORK PATTIES, PRECOOKED, DEHYDRATED	38350	MC
PORK PUREE	30719	ME
A thick, smooth-textured form of cooked meat, prepared from uncured meat items. Excludes HAM PUREE.		
PORK ROLL, FROZEN	01254	MC
PORK SAUSAGE, CANNED	01370	MB
PORK SAUSAGE, CHILLED	01705	MD
PORK SAUSAGE, DEHYDRATED	32668	MB
PORK SAUSAGE, FROZEN	01706	MD
PORK SAUSAGE LINKS IN BRINE, THERMOSTABILIZED	40887	MD
PORK SHOULDER	42363	MC
PORK SHOULDER, BOSTON BUTT	42365	MC
PORK, SHOULDER HOCKS	38517	MC
PORK SHOULDER PICNIC	42364	MC
PORK SHOULDER, SKINNED	42366	MC

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
PORK SIDE, CHILLED	23565	MC
The fatty portion of a side of pork used for seasoning purposes.		
PORK, SLICES, FROZEN	23726	MC
Pork slices cut from specially processed, formed, and boned frozen pork loins.		
PORK SLICES WITH GRAVY, THERMOSTABILIZED	34525	MB
A ready-to-eat product which has been subjected to heat as a preservation method and for sterilization while sealed in a flexible container, for use as a ration component.		
PORK, SPARERIBS	38504	MC
PORK STEAK, FLAKED AND FORMED	50955	MB
PORK STEAK, FLAKED AND FORMED, UNCOOKED, DEHYDRATED	38351	MB
PORK STEW, THERMOSTABILIZED	47688	JAD
An individual seasoned ready-to-eat product made from boned pork with potatoes, onions in tomato sauce which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration.		
PORK, TENDERLOIN, SPECIAL	38582	MC
PORK WITH GRAVY, CANNED	01486	MB
PORK WITH LENTILS, CANNED	47689	JAD
PORK WITH LENTILS, THERMOSTABILIZED	47690	JAD
PORK WITH NATURAL JUICES, CANNED	38436	MB
PORK WITH POTATOES, THERMOSTABILIZED	47691	JAD
PORK WITH RICE IN BARBECUE SAUCE, SMOKE FLAVORING ADDED, THERMOSTABILIZED	38315	MB

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
PORK WITH RICE IN CARI SAUCE, THERMOSTABILIZED	47692	JAD
An individual seasoned ready-to-eat product made from boned pork with rice, onions, peppers, vegetable oil in cari sauce which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration.		
POT-AU-FEU	53352	JAD
A dish consisting of boiled beef and vegetables such as carrots, leeks and turnips.		
POTATO AND CHEESE BAR, DEHYDRATED	25163	BAV
A dehydrated, molded bar for use as a component in a package ration.		
POTATO CHIPS	02351	JAN
POTATO MIX, DEHYDRATED	29851	JAD
A prepared dehydrated potato mix which upon reconstitution or rehydration and extrusion by machine will produce potatoes for French frying.		
POTATO PATTIES, PRECOOKED, DEHYDRATED	38270	JAD
POTATO PATTIES, WHITE, FROZEN	41230	JAD
POTATO SALAD, CANNED	40568	JAZ
POTATO SALAD, THERMOSTABILIZED	39487	JAD
POTATO STICKS	17215	JAZ
A product consisting of shoestring style potatoes which have been fried in shortening until crisp.		
POTATOES, AU GRATIN, DEHYDRATED	37844	JAW
POTATOES AU GRATIN, THERMOSTABILIZED	38276	JAD
POTATOES, DICED IN BUTTER SAUCE, THERMOSTABILIZED	38273	JAD
POTATOES, SCALLOPED, DEHYDRATED	37845	JAW
POTATOES, SWEET, CANNED	02194	JAZ
POTATOES, SWEET, FRESH	02191	JAU

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
POTATOES, SWEET, GLAZED, THERMOSTABILIZED	45214	JAD
POTATOES, SWEET, INSTANT	24322	JAW
Precooked dehydrated sweet potatoes which instantly, upon reconstitution or rehydration, will yield a product which after whipping will have substantially the appearance, flavor, and mealy texture of fresh cooked mashed sweet potatoes.		
POTATOES, WHITE, CANNED	02179	JAZ
POTATOES, WHITE, DEHYDRATED	02180	JAW
POTATOES, WHITE, FRESH	02412	JAU
POTATOES, WHITE, FROZEN	26732	JAZ
POTATOES, WHITE, INSTANT	26366	JAW
Precooked dehydrated white potatoes which instantly, upon reconstitution or rehydration, will yield a product which after whipping will have substantially the appearance, flavor, and mealy texture of fresh cooked mashed white potatoes.		
POTATOES, WHITE, IRRADIATED	28970	JAU
Fresh white potatoes that have been treated by exposure through low dose gamma radiation to inhibit sprouting and increase storage life.		
POTATOES WITH BACON PIECES IN SAUCE, THERMOSTABILIZED	45239	JAD
POTATOES WITH SMOKED SAUSAGE IN CREAM GRAVY, THERMOSTABILIZED	41925	MB
POULTRY, BLANQUETTE, THERMOSTABILIZED	47685	JAD
An individual seasoned ready-to-eat product made from boned poultry with white beans in sauce which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration.		
POULTRY SEASONING	40913	EA
POULTRY WITH RICE IN CARI SAUCE, THERMOSTABILIZED	47686	JAD
An individual seasoned ready-to-eat product made from boned poultry with rice, onions, peppers, vegetable oil in cari sauce which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration.		

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
POULTRY WITH RICE, KOSHER, THERMOSTABILIZED	47687	JAD

An individual seasoned ready-to-eat product made from boned poultry with rice which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration. This product is prepared for use according to jewish law.

PRETZELS	50954	JAN
PRUNE PUREE WITH TAPIOCA	30388	JAY
PRUNES, CANNED	31953	JAT

Prunes which are rehydrated in boiling water or steam and canned with or without a packing medium.

PRUNES, DEHYDRATED	10963	JAV
PRUNES, DRIED	02192	JAV
PRUNES, DRIED, CANNED	01878	JAT
PUDDING BAR	38271	BAG
PUDDING, CANNED	36393	BAB
PUDDING MIX	52159	BAC

A prepared blend of bakery ingredients requiring the addition of water and/or milk to produce batter for making steam pudding. Excludes CAKE MIX and PIE CRUST MIX.

PUDDING, THERMOSTABILIZED	36654	BAB
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Cooked pudding which has been subjected to heat as a preservation method and for sterilization while sealed in a container, for use as a ration component.

PUMPKIN, CANNED	02353	JAZ
RABBIT	38607	MG
RABBIT IN CHASSEUR SAUCE, CANNED	47693	JAD

A seasoned ready-to-eat product made from size chunks of rabbit with mushrooms in red wine sauce.

RADISHES, FRESH	02163	JAU
RAISINS	01898	JAK
RANCH DRESSING	41254	EK

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
RANCHERO SAUCE, FREEZE-DEHYDRATED	51054	EP
RAPESEED OIL, EDIBLE #	58629	HA
RASPBERRIES, CANNED	01879	JAT
RASPBERRIES, FROZEN	01880	JAT
RATATOUILLE, CANNED	47694	JAD
A prepared seasoned product made from vegetables like tomatoes, peppers, eggplant, onions, squashes, and olive oil.		
Ration		
1. A food allowance which provides three balanced meals for one or more persons for one day.		
RATION (1), COLD WEATHER	39251	DB
RATION-FOOD PACKET COMPONENT UNIT	13382	DC
A collection of items packaged for inclusion in a packaged ration or food packet.		
RATION LIGHTWEIGHT, 30-DAY	45891	DA
RATION (1), SICK AND INJURED PERSONS	66789	DB
RATION, SMALL DETACHMENT	01808	DA
For use by small groups where kitchens are not available, but where limited heating equipment is available.		
RATION SUPPLEMENT, AID STATION	01813	DB
RATION SUPPLEMENT, BEVERAGE PACK	30054	DB
RATION SUPPLEMENT, FLAMELESS HEATER, FOR MEAL, READY-TO-EAT	47984	DE
RATION SUPPLEMENT, SPICE PACK	41357	DB
Provides essential condiments, spices, thickening agents and the like to supplement a number of rations.		
RATION (1), SURVIVAL	01811	DB

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
RAVIOLI, CANNED	47695	BAG
Noodles stuffed of different meats.		
RAVIOLI, FROZEN	32326	BAG
RAVIOLI WITH CHEESE SAUCE, CANNED	28041	BAG
RED WINE VINEGAR DRESSING	52142	EK
RED WINE VINEGAR DRESSING, FAT FREE	52143	EK
RELISH, CORN, SWEET	22929	JAN
RELISH, PEPPER, SWEET	25763	JAN
RELISH, PICKLE, SWEET	02354	JAN
RELISH, VEGETABLE	26173	JAN
RENNET	01471	FA
RHUBARB, CANNED	01897	JAZ
RHUBARB, FRESH	01448	JAU
RHUBARB, FROZEN	02181	JAV
RICE AND CORN FLAKE BAR	25166	BAV
A pressed bar for use as a component in a package ration.		
RICE, BROWN	46392	BAM
RICE, INSTANT	26694	BAT
A prepared cereal grain used for food. It is a modified whole grain rice readily prepared for use by the addition of a predetermined amount of boiling or near boiling water. It does not require additional cooking.		
RICE, LONG GRAIN AND WILD RICE BLEND	46164	BBA
RICE, MEXICAN, THERMOSTABILIZED	51743	JAD

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
RICE, MILLED	01721	BAM
A cereal grain used for food. It consists of whole grain rice kernels which have been hulled, cleaned, scoured and polished.		
RICE MIX, PILAF	41234	BAQ
RICE, PARBOILED	01884	BAQ
A cereal grain used for food. It is a whole grain rice that has been soaked, steamed, and dried before milling to improve the cooking quality, retain the water-soluble vitamins, and reduce the breakage in milling.		
RICE, PUDDING, CANNED	47948	BAJ
RICE, SPANISH, THERMOSTABILIZED	38280	JAD
RICE, WHITE, THERMOSTABILIZED	40835	BAZ
ROCK CORNISH HEN	38324	NA
ROCKFISH FILLETS	42409	GA
ROLL MIX	45650	BAC
A commercially prepared blend of baking ingredients requiring the addition of yeast and a liquid to produce a dough for making rolls.		
ROLLS, BREAD, FRESH	28782	BAY
A ready-to-eat unit of bread, of various shapes, designed for individual serving.		
ROLLS, BREAD, FROZEN	31366	BAY
ROLLS, BROWN AND SERVE	28783	BAY
A prebaked, fully formed unit of bread designed for individual serving. Additional baking is required to obtain the finished product.		
ROLLS, SWEET	45055	BAY
A sweet, ready-to-eat, small portion of bread of various shapes. It may be covered with icing, nuts and the like or filled as a jelly roll.		
ROMAINE, FRESH	01449	EH
ROSEMARY, GROUND	36535	EA
ROSEMARY, WHOLE	26420	EA
RUM	47696	AA

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
RUSSIAN DRESSING	02195	EK
Excludes THOUSAND ISLAND DRESSING.		
RUTABAGAS, CANNED	26022	JAZ
RUTABAGAS, FRESH	02148	JAU
SAGE, GROUND	01258	EA
SAGE, WHOLE	01259	EA
SALAD DRESSING	02355	EK
SALAD MIX	30033	JAE
A commercially prepared mixture of ingredients for a food. It may require the addition of water in recommended portions to produce a salad mix.		
SALAD OIL	01260	HE
Any single or combination of edible oils, filtered to remove the stearine, and winterized to prevent discoloration in cold temperatures. It is used in making salad dressings and in cooking. Excludes OLIVE OIL.		
SALAD, PREPARED	45816	JAB
An individual serving ready-to-eat salad, basically lettuce and tomatoes with optional ingredients, packaged in a container.		
SALAMI, COOKED	38548	MD
SALMON AND PASTA MORNAY, STABILIZED	67838	JAD
SALMON, CANNED	13035	GC
SALMON FILLETS	47667	GA
SALMON STEAKS	42410	GA
SALSA	51052	EA
SALSIFY, CANNED	31493	JAU
SALSIFY, FRESH	31492	JAU
SALT AND PEPPER	45676	EF
Two portions of salt and pepper non-mixed, stocked as one unit.		

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
SALT SUBSTITUTE	24319	EF
SALT, TABLE	01728	EF
SARDINES, CANNED	02006	GC
SAUCE FOR MEAT	01220	EP
A blend of spices and various ingredients designed to enhance the flavor of meats. Excludes meat sauce, which must contain a minimum of 6 percent meat as an ingredient.		
SAUCE MIX	31723	PC
A commercially prepared blend of food ingredients requiring the addition of milk or water to produce sauce.		
SAUERKRAUT, CANNED	02356	JAZ
SAUERKRAUT WITH MEAT, CANNED	47697	JAD
SAUSAGE MEAT #	52155	MB
A food preparation of ground beef, mutton, or uncured pork, or a mixture thereof, to which sausage meal has been added.		
SAUSAGE, STRASBOURG, CANNED	47698	MB
SAUSAGE WITH BEANS, THERMOSTABILIZED	47699	JAD
SAUSAGE WITH KIDNEY BEANS, CANNED	47700	JAD
SAUSAGE WITH LENTILS, CANNED	47701	JAD
SAUSAGE WITH LENTILS, THERMOSTABILIZED	47702	JAD
SAUSAGE WITH RICE, CANNED	47703	JAD
SAUSAGES AND SPAGHETTI, SHELF STABILIZED	67843	JAD
SAUSAGES AND VEGETABLES, SHELF STABILIZED	67837	JAD
SAVORY, GROUND	31726	EA
SCALLOPS, RAW	42411	GA

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
SCALLOPS, RAW, BREADED	42412	GA
SCRAPPLE	38322	MH

Must contain not less than 40 percent meat and/or meat by products computed on fresh uncooked weight.

SEA-BREAM WITH SAFFRON, KOSHER, THERMOSTABILIZED	47704	JAD
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An individual seasoned ready-to-eat product made from filets of sea-bream with cut vegetables and saffron which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration. This product is prepared for use according to jewish law.

SEA SALT #	48305	EL
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Excludes SALT, TABLE.

SEAFOOD COCKTAIL SAUCE	41282	EP
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A commercially prepared blend of spices and various ingredients used as a ready-to-serve accompaniment, especially for shellfish. Excludes TARTAR SAUCE.

SEAFOOD GUMBO, FROZEN	47806	JAQ
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SEAFOOD PATTIES WITH CRAB, BREADED, PRECOOKED	51750	MB
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SEASONING MIX	31724	PC
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A commercially prepared blend of spices and vegetables used as a seasoning for various types of foods. The addition of water may be required.

SEMOLINA, COUSCOUS	47705	BAQ
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SEMOLINA PUDDING, CANNED	47706	BAJ
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SESAME SEED, WHOLE	02357	EL
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SHERBET	01523	FC
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SHORTENING COMPOUND	01519	HC
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Does not include butter, lard, margarine, or vegetable oil.

SHRIMP, CANNED	02004	GC
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SHRIMP CREOLE, FROZEN	47807	JAQ
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SHRIMP, DEHYDRATED	02001	GC
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FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
SHRIMP, RAW, PEELED	42413	GA
SHRIMP, RAW, REGULAR BREADED	42414	GA
SHRIMP, RAW, UNPEELED	42415	GA
SMOKED SAUSAGE	46391	MD
SNAILS, CANNED	47707	GA
SNUFF	21003	SC
SOLE FILLETS	45207	GA
SOUP	01673	PC

Does not include Chowders or Gumbos.

SOUP AND GRAVY BASE	01674	PC
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A commercially prepared dual purpose blend of food ingredients requiring the addition of a liquid, usually water or milk, to produce soup or gravy. Flour is additionally required as a thickening agent to produce gravy.

SOUP, INSTANT	39488	PC
SOUP MIX, DEHYDRATED	29270	PC
SOUR CREAM SAUCE MIX	28000	EQ

A commercially prepared mixture of dry ingredients for a food. It has a sour cream base and requires the addition of milk to produce a sauce.

SOY SAUCE	01266	EP
SOYBEAN OIL	47720	HA
SPAGHETTI	01677	BAL

A food in the form of long solid or tube-shaped cylindrical units made from flour (semolina) paste.

SPAGHETTI SAUCE, MEATLESS	38289	EP
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A prepared blend of food ingredients consisting of tomatoes, tomato paste, or tomato puree, any single or combination of edible oils, spices and seasonings.

SPAGHETTI WITH BEEF CHUNKS IN SAUCE, CANNED	30564	BAG
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FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
SPAGHETTI WITH CHEESE IN TOMATO SAUCE, CANNED	28386	BAG
SPAGHETTI WITH GROUND MEAT, CANNED	01267	BAG
SPAGHETTI WITH MEAT AND SAUCE, THERMOSTABILIZED	38173	BAG
SPAGHETTI WITH MEAT SAUCE, DEHYDRATED	29035	BAG
SPAGHETTI WITH MEATBALLS IN SAUCE, THERMOSTABILIZED	41143	MB
SPINACH, CANNED	02358	JAZ
SPINACH, DEHYDRATED	27100	JAW
SPINACH, FRESH	02359	JAU
SPINACH, FROZEN	02182	JAZ
SPINACH PUREE	02402	JAY
SQUAB	38335	NA
SQUASH, FRESH	02406	JAU
SQUASH, FROZEN	02219	JAZ
SQUASH PUREE	02403	JAY
STABILIZER, DESSERT	26094	BAE
An item used as a thickening agent in the preparation of desserts, such as meringues, sherbets, and the like. It prevents shrinking and watering. Excludes EGG WHITE (as modified); GELATIN (as modified); LECITHIN (as modified); and STARCH (as modified).		
STARCH, EDIBLE	32868	BAB
STEAK SAUCE	40102	EP
STOUT	01726	AA
STRAWBERRIES, CANNED	01974	JAT
STRAWBERRIES, DEHYDRATED	32669	JAV

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
STRAWBERRIES, FRESH	02361	JAX
STRAWBERRIES, FROZEN	01942	JAT
STRAWBERRY PUREE	27690	JAY
STUFFING MIX	40562	BAX
SUCCOTASH, FROZEN	08244	JBA

A food consisting of beans and corn kernels mixed together and frozen. See also VEGETABLES, MIXED (as modified).

SUGAR, BROWN	01507	RR
SUGAR, REFINED	01506	RR
SUGAR SUBSTITUTE	24318	RS
SUNFLOWER OIL	47721	HA
SWEET AND SOUR SAUCE, PREPARED	45839	EA
SWEET DOUGH MIX	01139	BAC

A commercially prepared blend of bakery ingredients requiring the addition of yeast and water to produce a sweet dough for making sweet rolls such as cinnamon, pecan rolls, and the like.

SWISS CHARD, FRESH	02362	JAU
SWISS STEAK WITH GRAVY, FROZEN	31149	MB
SYRUP	33376	EB

Includes pure syrups such as sugarcane, refiners' corn, maple, and blends of these as well as imitation flavored products of this type. Does not include flavoring syrups. For flavoring syrups, use syrup as last word of noun phrase as in CHOCOLATE SYRUP.

TACO SAUCE	38726	EP
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A prepared blend of food ingredients consisting of tomato paste or tomato puree, spices and seasonings. Excludes HOT SAUCE.

TACO SHELLS	31560	BAB
TAMALES, BEEF, CANNED	02363	BAG

Ground beef meat seasoned with chili or other filling, rolled up in corn meal dough, wrapped in corn husks or appropriate commercial type wrapper, and steamed.

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
TAMALES, BEEF, FROZEN	31622	BAG
Ground beef seasoned with chili or other fillings, rolled up in corn meal dough, wrapped in corn husks or appropriate commercial type wrapper, and steamed.		
TANGELOS, FRESH	30425	JAX
TANGERINES, FRESH	02216	JAX
TAPIOCA	01722	BAN
TARRAGON, GROUND	31727	EA
TARTAR SAUCE	02196	EP
TEA	01141	AK
TEA MIX, INSTANT	39378	AM
TERIYAKI MARINADE AND SAUCE	33935	EP
THICKENER, FOOD, INSTANT	48055	BAJ
A prepared product of commercial thickeners and/or stabilizers used to thicken hot or cold liquids and pureed type foods.		
THOUSAND ISLAND DRESSING	02197	EK
THREE BEAN SALAD, CANNED	36655	JAD
A mixture of green beans, kidney beans, and wax beans marinated in clear vinegar brine. Other vegetables optional.		
THREE BEAN SALAD, THERMOSTABILIZED	36656	JAD
A mixture of green beans, kidney beans, and wax beans marinated in clear vinegar brine subjected to heat as a preservation method and for sterilization while sealed in a container, for use as a ration component. Other vegetables optional.		
THURINGER	38547	MD
THYME, GROUND	01273	EA
THYME, POWDERED	01274	EA
THYME, WHOLE	01275	EA
TOASTER PASTRY	51149	BAS

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
TOBACCO, CHEWING	06684	SB
TOBACCO, SMOKING	06685	SB
TOMATO PASTE	02187	JAM

A strained pulp of cooked tomatoes with all seeds removed, condensed into the following concentrations of salt-free tomato solids: heavy (33 percent or more); medium (29-33 percent); and light (25-29 percent).

TOMATO PASTE, INSTANT	22809	JAQ
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A powder extracted from the juice of fresh tomatoes, canned tomato juice, puree or paste or from canned concentrated tomato juice. Rehydration is effected by adding a predetermined amount of water.

TOMATO PUREE	02188	JAY
TOMATO SAUCE	02367	JAS
TOMATOES AND ZUCCHINI SQUASH, CANNED	37979	JAZ

An item consisting of tomatoes, zucchini squash and other ingredients in which tomatoes are the predominating ingredient.

TOMATOES, CANNED	02183	JAZ
TOMATOES, FRESH	02146	JAU
TOMATOES, STEWED, THERMOSTABILIZED	36733	JAD

Tomatoes, tomato juice, celery, green peppers, dehydrated onions, and seasonings which have been subjected to heat as a preservation method and for sterilization while sealed in a container, for use as a ration component.

TOPPING, DESSERT AND BAKERY PRODUCTS, CANNED	26306	BAF
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A whipped dairy product or dairy product substitute for use with desserts, such as puddings, and with bakery goods. Excludes TOPPING, DESSERT AND BAKERY PRODUCTS, DEHYDRATED; TOPPING, DESSERT AND BAKERY PRODUCTS, FROZEN; and TOPPING, ICE CREAM.

TOPPING, DESSERT AND BAKERY PRODUCTS, DEHYDRATED	23621	BAD
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Topping from which the moisture has been removed by drying. When reconstituted and whipped, it is used with desserts and bakery goods.

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
TOPPING, DESSERT AND BAKERY PRODUCTS, FROZEN	01276	BAD
A preparation for use with desserts and bakery goods.		
TOPPING, ICE CREAM	31561	BAD
A fruit or syrup preparation for use on ice cream.		
TORTELLINI IN ITALIAN TOMATO SAUCE, SHELF STABILIZED	67836	JAD
TORTILLA CHIPS	35588	JAE
TORTILLAS, CANNED	30560	BAB
TORTILLAS, FROZEN	30561	BAB
A round, thin cake of unleavened cornmeal bread, usually eaten hot with a topping or filling that may include ground meat, cheese, and any of various sauces.		
TRIPLE, CANNED	47708	JAD
TROUT FILLETS	42416	GA
TROUT, WHOLE	42417	GA
TUMERIC, GROUND	01281	EA
TUNA, CANNED	13236	GC
TUNA SALAD, PREPARED	50909	GC
TUNA WITH NOODLES, THERMOSTABILIZED	38275	GC
TUNA WITH POTATOES, THERMOSTABILIZED	47709	JAD
TUNA WITH RICE, CANNED	47710	JAD
TURKEY	38608	NA
TURKEY AND NOODLES, CANNED	31689	NB
TURKEY, BONED, CANNED	38308	NB
TURKEY, BONELESS	38328	NA

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
TURKEY, COOKED, BONELESS, DICED (CHUNKED)	45980	NB
TURKEY, DICED, WITH GRAVY, THERMOSTABILIZED	38405	NB
TURKEY, PROVENCAL, KOSHER, THERMOSTABILIZED	47711	JAD

An individual seasoned ready-to-eat product made from bite size chunks of turkey with onions and vegetable oil and coated with a herb sauce which have been subjected to heat as a preservation method and for sterilization while sealed in a flexible container for use as a component ration. This product is prepared for use according to jewish law.

TURKEY, YOUNG HEN, CHILLED	01668	NA
TURKEY, YOUNG TOM, CHILLED	01669	NA
TURNIPS, FRESH	02149	JAU
TURNOVER, PASTRY, FROZEN	33404	BAB
UNITIZED TRAY PACK	41981	DC

One menu consisting of tray packs, other food items, beverages, condiments, and disposable eating utensils to feed 36 people for a specific meal.

VEAL, CHOPPED AND FORMED, CORDON BLEU, BREADED	38384	MB
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An item that contains 60 percent veal and 5 percent ham or canadian bacon with cheese.

VEAL, CHOPPED AND FORMED, PARMIGIANA, BREADED	38385	MB
VEAL CUTLETS	42338	MC
VEAL FOR STEWING	42339	MC
VEAL LEG	42340	MC
VEAL LEG, OVEN-PREPARED, BONELESS	42341	MC
VEAL LIVER	39386	MC
VEAL LOIN, 1 RIB, TRIMMED	42342	MC

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
VEAL MARENGO, COOKED, DEHYDRATED	47712	JAD

An individual freeze-dried product made from chunks of veal with mushrooms, tomatoes and white wine, sealed in a flexible vacuum package for use as a component ration. It is a ready-to-eat product after the addition of boiling water.

VEAL PUREE	30390	ME
VEAL SHOULDER CLOD ROAST	42343	MC
VEAL SIDE	42344	MC
VEAL SQUARE CUT CHUCK, NECK OFF, 4 RIBS, BONELESS AND TIED	42346	MC
VEAL SQUARE CUT CHUCK, NECK OFF, 5 RIBS, BONELESS AND TIED	42347	MC
VEAL SQUARE CUT CHUCK, 5 RIBS	42345	MC
VEAL STEAK, FLAKED AND FORMED, BREADED	38609	MC
VEAL WITH GRAVY, CANNED	47713	JAD
VEGETABLE FAT, HYDROGENATED	32309	HC

A vegetable oil or mixture of vegetable oils which have been refined, blended, hydrogenated, and deodorized. Emulsifying agents and/or fortifying agents may be added. It is used in the manufacture of filled or imitation dairy products, and does not require refrigeration. Excludes SHORTENING COMPOUND.

VEGETABLE LINKS, FROZEN	51057	JAZ
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A vegetarian alternative to traditional breakfast sausage links.

VEGETABLE OIL	45610	HA
VEGETABLE PATTIES, FROZEN	51058	JAZ

A vegetarian alternative to traditional meat patties (burgers).

VEGETABLES, MIXED, CANNED	08245	JBA
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A mixture of three, four, or five basic vegetables consisting of cut green or wax beans, lima beans, diced carrots, yellow sweet corn, and early or sweet peas. Excludes small pieces of vegetables added as garnish and all combinations not made up from the above indicated vegetables. See also SUCCOTASH (as modified).

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
VEGETABLES, MIXED, DEHYDRATED	26176	JBA
A mixture of three, four, or five basic dehydrated vegetables consisting of cut green or wax beans, lima beans, diced carrots, yellow sweet corn, and early or sweet peas. Excludes small pieces of vegetables added as garnish and all combinations not made up from the above indicated basic vegetables. See also SUCCOTASH (as modified).		
VEGETABLES, MIXED, FROZEN	08246	JBA
A mixture of three, four, or five basic frozen vegetables consisting of cut green or wax beans, lima beans, diced carrots, yellow sweet corn, and early or sweet peas. Excludes small pieces of vegetables added as garnish and all combinations not made up from the above indicated basic vegetables. See also SUCCOTASH (as modified).		
VEGETABLES, MIXED, THERMOSTABILIZED	36058	JBA
A mixture of three, four, or five basic vegetables consisting of cut green or wax beans, lima beans, diced carrots, yellow sweet corn, and early or sweet peas which have been subjected to heat as a preservation method and for sterilization while sealed in a container, for use as a ration component. Excludes small pieces of vegetables added as garnish and all combinations not made up from the above indicated basic vegetables. See also SUCCOTASH (as modified).		
VEGETABLES, SALAD MIX, CANNED	38235	JBA
A mixture of vegetables such as zucchini and yellow squash, carrots, cauliflower, celery, red peppers, onions, seasonings and spices generally prepared in a vinegar and water dressing. Excludes THREE BEAN SALAD, CANNED; VEGETABLES, MIXED, CANNED; VEGETABLES, SALAD MIX, FRESH.		
VEGETABLES, SALAD MIX, FRESH	23836	JBA
VERMICELLI	01678	BAL
A food in the form of long solid cylindrical units made from flour (semolina) paste and usually smaller in diameter than spaghetti.		
VERMICELLI WITH MEAT AND SAUCE, COOKED, DEHYDRATED	38269	BAG
VINEGAR	01977	EG
VINEGAR, DRY, SYNTHETIC	01978	EG
WAFER, SURVIVAL	23225	BAS
A compressed, unbaked wafer, without leavening, for use as a survival ration in Civil Defense shelters.		
WAFFLES	51154	BAD
WALNUTS, BLACK, SHELLLED	02090	RA

FIIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
WALNUTS, ENGLISH, SHELLED	22126	RK
WALNUTS, ENGLISH, UNSHELLED	01994	RC
WATER CHESTNUTS	26242	JAU
WATER CRESS, FRESH	02374	JAU
WATER, DRINKING, CANNED	05182	AD
WATER, DRINKING, EMERGENCY	42256	AF

Sterile drinking water flexibly packaged for emergency use as part of Ejection Seat Survival Kits, Individual Hot Weather Survival Kits, Individual Overwater Survival Kits, in life rafts or in shelters. Excludes WATER, DRINKING, STERILE.

WATER, DRINKING, STERILE	38097	AF
WATER, INFANT FEEDING	41184	AF
WATERMELONS, FRESH	02217	JAU
WAX BEANS WITH HAMBURGER AND WHITE POTATOES, CANNED#	53425	JAD

A mixture of wax beans, hamburger and potatoes.

WHEAT BASE	01283	BAD
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A stabilized product having a whole wheat type flavor. It is intended to be added to white flour to produce a simulated whole wheat flour or to other foods for its flavor characteristics.

WHISKY, BLENDED	23125	AA
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An item that conforms to the standards of identity for "blended whiskey" in paragraph 5.21, title 27, Code of Federal Regulations.

WHISKY, STRAIGHT	28048	AA
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An item that conforms to the standards of identity for "straight whiskey" in Paragraph 5.21 Title 27, Code of Federal Regulations.

WHITE BEANS WITH BACON AND TOMATO SAUCE, CANNED #	39298	JAD
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A mixture of white beans and pieces of bacon in tomato sauce.

WHITE BEANS WITH PORK, CANNED#	53427	JAD
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A mixture of white beans and pieces of pork.

FIG T113
GENERAL INFORMATION
INDEX OF APPROVED ITEM NAMES COVERED BY THIS FIG

<u>Approved Item Name</u>	<u>INC</u>	<u>App Key</u>
WHITING FILLETS	42418	GA
WINE	35724	AA
WORCESTERSHIRE SAUCE	01284	EP
YEAST, BAKER'S	01134	BAB
YEAST FOOD	10236	BAE
YOGURT, CHILLED	31621	CA
YOGURT MIX	35387	CA
A ready-to-use, flavored or unflavored, liquid mix, to be frozen in a soft-serve type freezer.		
ZERO DRESSING	47673	EK
ZUCCHINI, FRESH	68024	JAU

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

APPLICABILITY KEY INDEX

	<u>AA</u>	<u>AB</u>	<u>AC</u>	<u>AD</u>	<u>AE</u>	<u>AF</u>	<u>AG</u>	<u>AH</u>	<u>AJ</u>	<u>AK</u>
NAME	X	X	X	X	X	X	X	X	X	X
ALNR	X								X	X
AGXW			X	X			X	X		
ALNQ	X				X			X	X	
ALNY			X					X		
ALJH		X	X							
AFJF	AR	AR	AR	AR		AR	AR	AR		
ALNZ			AR							
ALPA			X							
ALPB							X			
ALPF					X					
ALPG		X								
AGYA	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AGUD	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
FEAT	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
TEST	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
SPCL	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZK	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZT	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZW	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZX	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
CRTL	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
PRPY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ELRN	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ELCD	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AFJK	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AQGP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
BBRG	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AFJQ	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
SUPP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZV	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
CXCY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>AL</u>	<u>AM</u>
NAME	X	X
AGXW	X	X
ALNQ		X
ALNY		X
AFJF		AR
ALPH	X	
AGYA	AR	AR
AGUD	AR	AR
FEAT	AR	AR
TEST	AR	AR
SPCL	AR	AR
ZZZK	AR	AR
ZZZT	AR	AR
ZZZW	AR	AR
ZZZX	AR	AR
ZZZY	AR	AR
CRTL	AR	AR
PRPY	AR	AR
ELRN	AR	AR
ELCD	AR	AR
AFJK	AR	AR
AQGP	AR	AR
BBRG	AR	AR
AFJQ	AR	AR
SUPP	AR	AR
ZZZP	AR	AR
ZZZV	AR	AR
CXCY	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>BAA</u>	<u>BAB</u>	<u>BAC</u>	<u>BAD</u>	<u>BAE</u>	<u>BAF</u>	<u>BAG</u>	<u>BAJ</u>	<u>BAK</u>	<u>BAL</u>
NAME	X	X	X	X	X	X	X	X	X	X
AGXV		AR	AR				AR		AR	
AMCH										X
AMCJ	X		X							
AMGG									X	
AMGJ									AR	
AGXW	X	X			X			X		X
AGXX	X	AR		AR		X				
AMGL	AR		AR							
AMGM	X								X	X
AFJF	AR	AR					AR	AR	AR	AR
ALHF		AR	AR				AR	AR	AR	AR
AMGP			AR					AR		
ALJH			AR	AR				AR	AR	
ALNQ			AR							
AMGZ									AR	
ALJJ	AR					AR	AR		AR	
AMHN			X							
AMJC									AR	
AGYA	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AGUD	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
FEAT	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
TEST	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
SPCL	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZK	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZT	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZW	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZX	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
CRTL	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
PRPY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ELRN	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ELCD	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AFJK	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AQGP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
BBRG	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AFJQ	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
SUPP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZV	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
CXCY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>BAM</u>	<u>BAN</u>	<u>BAP</u>	<u>BAQ</u>	<u>BAR</u>	<u>BAS</u>	<u>BAT</u>	<u>BAU</u>	<u>BAV</u>	<u>BAW</u>
NAME	X	X	X	X	X	X	X	X	X	X
AGXV						AR		AR		
AGXW	X	X	X	X		X				
AGXX	X				X			X		
AMGL	AR		AR							
AMGM			X							
AFJF						AR			AR	
ALJH						AR				AR
ALNQ						AR	AR	AR		
AMGW						AR				
AMGX						AR				AR
AMGY						AR				
AMGZ						AR				
AMHC										X
ALJJ			AR							AR
HUES			X							
ALPG	AR			AR						
AMJC		AR								AR
ABRY						AR			AR	
ABMZ						AR				
ABGL						AR			AR	
ABNM						AR			AR	
AGYA	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AGUD	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
FEAT	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
TEST	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
SPCL	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZK	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZT	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZW	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZX	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
CRTL	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
PRPY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ELRN	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ELCD	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AFJK	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AQGP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
BBRG	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AFJQ	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
SUPP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZV	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
CXCY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>BAX</u>	<u>BAY</u>	<u>BAZ</u>	<u>BBA</u>	<u>BBB</u>	<u>BBC</u>
NAME	X	X	X	X	X	X
AGXV	AR	AR			AR	AR
AGXW	X	X			X	X
AMGM	X	X				
AFJF	AR					AR
ALHF	AR	AR				
AMGW						AR
AMGX					AR	AR
AMGZ					AR	
AMHB						AR
ALJJ			AR			AR
HUES		X				
AGYA	AR	AR	AR	AR	AR	AR
AGUD	AR	AR	AR	AR	AR	AR
FEAT	AR	AR	AR	AR	AR	AR
TEST	AR	AR	AR	AR	AR	AR
SPCL	AR	AR	AR	AR	AR	AR
ZZZK	AR	AR	AR	AR	AR	AR
ZZZT	AR	AR	AR	AR	AR	AR
ZZZW	AR	AR	AR	AR	AR	AR
ZZZX	AR	AR	AR	AR	AR	AR
ZZZY	AR	AR	AR	AR	AR	AR
CRTL	AR	AR	AR	AR	AR	AR
PRPY	AR	AR	AR	AR	AR	AR
ELRN	AR	AR	AR	AR	AR	AR
ELCD	AR	AR	AR	AR	AR	AR
AFJK	AR	AR	AR	AR	AR	AR
AQGP	AR	AR	AR	AR	AR	AR
BBRG	AR	AR	AR	AR	AR	AR
AFJQ	AR	AR	AR	AR	AR	AR
SUPP	AR	AR	AR	AR	AR	AR
ZZZP	AR	AR	AR	AR	AR	AR
ZZZV	AR	AR	AR	AR	AR	AR
CXCY	AR	AR	AR	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

CA

NAME	X
AGXV	AR
AGXW	X
ALJG	AR
ALHF	AR
ALJH	X
ALJJ	AR
AGXX	AR
AFJF	AR
HUES	AR
AGYA	AR
AGUD	AR
FEAT	AR
TEST	AR
SPCL	AR
ZZZK	AR
ZZZT	AR
ZZZW	AR
ZZZX	AR
ZZZY	AR
CRTL	AR
PRPY	AR
ELRN	AR
ELCD	AR
AFJK	AR
AQGP	AR
BBRG	AR
AFJQ	AR
SUPP	AR
ZZZP	AR
ZZZV	AR
CXCY	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>DA</u>	<u>DB</u>	<u>DC</u>	<u>DD</u>	<u>DE</u>
NAME	X	X	X	X	X
AMJW	AR	AR	AR	AR	AR
AJKC		AR	AR		
AJKD		AR	AR		
AFJF		AR	AR		X
ALBY					AR
AMJY	AR	AR		AR	
AMJZ				X	
AGYA	AR	AR	AR	AR	AR
AGUD	AR	AR	AR	AR	AR
FEAT	AR	AR	AR	AR	AR
TEST	AR	AR	AR	AR	AR
SPCL	AR	AR	AR	AR	AR
ZZZK	AR	AR	AR	AR	AR
ZZZT	AR	AR	AR	AR	AR
ZZZW	AR	AR	AR	AR	AR
ZZZX	AR	AR	AR	AR	AR
ZZZY	AR	AR	AR	AR	AR
CRTL	AR	AR	AR	AR	AR
PRPY	AR	AR	AR	AR	AR
ELRN	AR	AR	AR	AR	AR
ELCD	AR	AR	AR	AR	AR
AFJK	AR	AR	AR	AR	AR
AQGP	AR	AR	AR	AR	AR
BBRG	AR	AR	AR	AR	AR
AFJQ	AR	AR	AR	AR	AR
SUPP	AR	AR	AR	AR	AR
ZZZP	AR	AR	AR	AR	AR
ZZZV	AR	AR	AR	AR	AR
CXCY	AR	AR	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>EA</u>	<u>EB</u>	<u>EC</u>	<u>ED</u>	<u>EE</u>	<u>EF</u>	<u>EG</u>	<u>EH</u>	<u>EJ</u>	<u>EK</u>
NAME	X	X	X	X	X	X	X	X	X	X
AGXW						X			X	X
ALJJ		AR	AR			AR				AR
AFJF	AR		AR			AR				AR
AGXX	AR	X						X	X	
ALNR		AR	AR				AR	AR	AR	
ALHF						AR	AR		AR	
ANHZ				AR	AR		AR			
ANJH										AR
AMGP										AR
ALJH		AR								
ALNQ					AR					
ALPG									AR	
HUES										AR
AGYA	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AGUD	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
FEAT	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
TEST	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
SPCL	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZK	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZT	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZW	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZX	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
CRTL	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
PRPY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ELRN	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ELCD	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AFJK	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AQGP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
BBRG	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AFJQ	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
SUPP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZV	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
CXCY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>EL</u>	<u>EM</u>	<u>EN</u>	<u>EP</u>	<u>EQ</u>
NAME	X	X	X	X	X
AGXW	X			X	X
ALJJ		AR			
AFJF			AR	AR	AR
AGXX	X			X	
ALNR				AR	
ALHF			AR		
ANJH					X
AMGP					AR
HUES	AR				
AGYA	AR	AR	AR	AR	AR
AGUD	AR	AR	AR	AR	AR
FEAT	AR	AR	AR	AR	AR
TEST	AR	AR	AR	AR	AR
SPCL	AR	AR	AR	AR	AR
ZZZK	AR	AR	AR	AR	AR
ZZZT	AR	AR	AR	AR	AR
ZZZW	AR	AR	AR	AR	AR
ZZZX	AR	AR	AR	AR	AR
ZZZY	AR	AR	AR	AR	AR
CRTL	AR	AR	AR	AR	AR
PRPY	AR	AR	AR	AR	AR
ELRN	AR	AR	AR	AR	AR
ELCD	AR	AR	AR	AR	AR
AFJK	AR	AR	AR	AR	AR
AQGP	AR	AR	AR	AR	AR
BBRG	AR	AR	AR	AR	AR
AFJQ	AR	AR	AR	AR	AR
SUPP	AR	AR	AR	AR	AR
ZZZP	AR	AR	AR	AR	AR
ZZZV	AR	AR	AR	AR	AR
CXCY	AR	AR	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>FA</u>	<u>FB</u>	<u>FC</u>	<u>FD</u>	<u>FE</u>	<u>FF</u>
NAME	X	X	X	X	X	X
ALJH	AR		AR	AR	AR	
AGXW	X			X		X
ALHF		AR			AR	
AGXX		AR			AR	
ALNQ					AR	AR
ALPB	AR				X	
AMGP				AR		
AFJF				AR	AR	AR
AMEZ		AR				
AGYA	AR	AR	AR	AR	AR	AR
AGUD	AR	AR	AR	AR	AR	AR
FEAT	AR	AR	AR	AR	AR	AR
TEST	AR	AR	AR	AR	AR	AR
SPCL	AR	AR	AR	AR	AR	AR
ZZZK	AR	AR	AR	AR	AR	AR
ZZZT	AR	AR	AR	AR	AR	AR
ZZZW	AR	AR	AR	AR	AR	AR
ZZZX	AR	AR	AR	AR	AR	AR
ZZZY	AR	AR	AR	AR	AR	AR
CRTL	AR	AR	AR	AR	AR	AR
PRPY	AR	AR	AR	AR	AR	AR
ELRN	AR	AR	AR	AR	AR	AR
ELCD	AR	AR	AR	AR	AR	AR
AFJK	AR	AR	AR	AR	AR	AR
AQGP	AR	AR	AR	AR	AR	AR
BBRG	AR	AR	AR	AR	AR	AR
AFJQ	AR	AR	AR	AR	AR	AR
SUPP	AR	AR	AR	AR	AR	AR
ZZZP	AR	AR	AR	AR	AR	AR
ZZZV	AR	AR	AR	AR	AR	AR
CXCY	AR	AR	AR	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>GA</u>	<u>GC</u>
NAME	X	X
AGXV	AR	AR
AGXW	X	X
ALFT	AR	AR
ALFW	AR	AR
AGXX	AR	AR
CWYT	AR	AR
ALHF	AR	AR
ALHH	AR	AR
AFJF	AR	AR
ALHJ	AR	AR
ALHK	AR	AR
ALHT	AR	AR
AGYA	AR	AR
FEAT	AR	AR
TEST	AR	AR
SPCL	AR	AR
ZZZK	AR	AR
ZZZT	AR	AR
ZZZW	AR	AR
ZZZX	AR	AR
ZZZY	AR	AR
CRTL	AR	AR
PRPY	AR	AR
ELRN	AR	AR
ELCD	AR	AR
AFJK	AR	AR
AQGP	AR	AR
BBRG	AR	AR
AFJQ	AR	AR
SUPP	AR	AR
ZZZP	AR	AR
ZZZV	AR	AR
CXCY	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>HA</u>	<u>HB</u>	<u>HC</u>	<u>HD</u>	<u>HE</u>
NAME	X	X	X	X	X
ALNR	AR	X	X	X	
ANJP		AR	AR	AR	
ANJQ		AR	AR	AR	
AGXW		AR	AR		
ANKD		X			
AFJF		AR			
ALJJ		X			
AGXX	X				
AMEZ		AR			
AGYA	AR	AR	AR	AR	AR
AGUD	AR	AR	AR	AR	AR
FEAT	AR	AR	AR	AR	AR
TEST	AR	AR	AR	AR	AR
SPCL	AR	AR	AR	AR	AR
ZZZK	AR	AR	AR	AR	AR
ZZZT	AR	AR	AR	AR	AR
ZZZW	AR	AR	AR	AR	AR
ZZZX	AR	AR	AR	AR	AR
ZZZY	AR	AR	AR	AR	AR
CRTL	AR	AR	AR	AR	AR
PRPY	AR	AR	AR	AR	AR
ELRN	AR	AR	AR	AR	AR
ELCD	AR	AR	AR	AR	AR
AFJK	AR	AR	AR	AR	AR
AQGP	AR	AR	AR	AR	AR
BBRG	AR	AR	AR	AR	AR
AFJQ	AR	AR	AR	AR	AR
SUPP	AR	AR	AR	AR	AR
ZZZP	AR	AR	AR	AR	AR
ZZZV	AR	AR	AR	AR	AR
CXCY	AR	AR	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>JAB</u>	<u>JAC</u>	<u>JAD</u>	<u>JAЕ</u>	<u>JAF</u>	<u>JAG</u>	<u>JAH</u>	<u>IAI</u>	<u>IAK</u>	<u>JAL</u>
NAME	X	X	X	X	X	X	X	X	X	X
AGXX		X	AR			X	X	X	X	X
AGXW			AR	AR	AR		AR	AR		
ALHF			AR		AR		AR		AR	AR
ALNR		AR								
AMJC			AR				AR		AR	
ARCN							AR	AR	AR	
AFJF			AR	AR						AR
ALHK			AR					AR		
ALJJ			AR		AR					AR
HUES					X					
ARCP						AR	AR			
ARCQ							X			
ANHZ										X
ALNQ			AR							
AMGP				AR						
ALJH				X						
AMGM					X					
AGYA	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AGUD	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
FEAT	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
TEST	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
SPCL	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZK	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZT	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZW	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZX	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
CRTL	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
PRPY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ELRN	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ELCD	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AFJK	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AQGP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
BBRG	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AFJQ	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
SUPP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZV	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
CXCY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>JAM</u>	<u>JAN</u>	<u>JAP</u>	<u>JAQ</u>	<u>JAR</u>	<u>JAS</u>	<u>JAT</u>	<u>IAU</u>	<u>JAV</u>	<u>JAW</u>
NAME	X	X	X	X	X	X	X	X	X	X
AGXX	X	X	X			X	X	AR	AR	AR
AGXW						AR	AR	AR	AR	AR
ALHF				AR	AR		AR	AR	AR	AR
ALNR			AR		AR		AR	AR	AR	AR
AMJC					AR			AR	AR	AR
ARCN					AR		AR	AR	AR	AR
AFJF					AR	AR	AR			AR
ALHK							AR			
HUES			X		X					
ARCP								AR		
ANHZ	X									
AGZX	X									
AGYA	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AGUD	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
FEAT	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
TEST	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
SPCL	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZK	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZT	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZW	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZX	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
CRTL	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
PRPY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ELRN	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ELCD	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AFJK	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AQGP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
BBRG	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AFJQ	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
SUPP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZV	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
CXCY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>JAX</u>	<u>JAY</u>	<u>JAZ</u>	<u>JBA</u>
NAME	X	X	X	X
AGXX	X	X	X	X
AGXW		AR	AR	
ALHF			AR	AR
ALNR	AR		AR	
AMJC			AR	
ARCN	AR			
AFJF		AR	AR	AR
ALHK			AR	AR
ALJJ			AR	
ARCQ				X
ALNQ		AR		X
DMTR	AR			
AGYA	AR	AR	AR	AR
AGUD	AR	AR	AR	AR
FEAT	AR	AR	AR	AR
TEST	AR	AR	AR	AR
SPCL	AR	AR	AR	AR
ZZZK	AR	AR	AR	AR
ZZZT	AR	AR	AR	AR
ZZZW	AR	AR	AR	AR
ZZZX	AR	AR	AR	AR
ZZZY	AR	AR	AR	AR
CRTL	AR	AR	AR	AR
PRPY	AR	AR	AR	AR
ELRN	AR	AR	AR	AR
ELCD	AR	AR	AR	AR
AFJK	AR	AR	AR	AR
AQGP	AR	AR	AR	AR
BBRG	AR	AR	AR	AR
AFJQ	AR	AR	AR	AR
SUPP	AR	AR	AR	AR
ZZZP	AR	AR	AR	AR
ZZZV	AR	AR	AR	AR
CXCY	AR	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>KA</u>	<u>KB</u>	<u>KC</u>	<u>KD</u>	<u>KE</u>	<u>KF</u>	<u>KG</u>
NAME	X	X	X	X	X	X	X
AGXX	X	X	X	X	X		X
AGXW		X	X		X	X	X
AGXV			X	X	X		
ALHF		AR				AR	AR
HUES		X					X
AFJF			AR	AR			AR
ANJQ							X
AGYA	AR	AR	AR	AR	AR	AR	AR
AGUD	AR	AR	AR	AR	AR	AR	AR
FEAT	AR	AR	AR	AR	AR	AR	AR
TEST	AR	AR	AR	AR	AR	AR	AR
SPCL	AR	AR	AR	AR	AR	AR	AR
ZZZK	AR	AR	AR	AR	AR	AR	AR
ZZZT	AR	AR	AR	AR	AR	AR	AR
ZZZW	AR	AR	AR	AR	AR	AR	AR
ZZZX	AR	AR	AR	AR	AR	AR	AR
ZZZY	AR	AR	AR	AR	AR	AR	AR
CRTL	AR	AR	AR	AR	AR	AR	AR
PRPY	AR	AR	AR	AR	AR	AR	AR
ELRN	AR	AR	AR	AR	AR	AR	AR
ELCD	AR	AR	AR	AR	AR	AR	AR
AFJK	AR	AR	AR	AR	AR	AR	AR
AQGP	AR	AR	AR	AR	AR	AR	AR
BBRG	AR	AR	AR	AR	AR	AR	AR
AFJQ	AR	AR	AR	AR	AR	AR	AR
SUPP	AR	AR	AR	AR	AR	AR	AR
ZZZP	AR	AR	AR	AR	AR	AR	AR
ZZZV	AR	AR	AR	AR	AR	AR	AR
CXCY	AR	AR	AR	AR	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>LA</u>	<u>LB</u>
NAME	X	X
AGXX	X	X
ALHF	AR	AR
ALJJ	AR	
AFJF	AR	
ANHZ	AR	
ALPA		AR
AGYU	AR	AR
AGYA	AR	AR
AGUD	AR	AR
FEAT	AR	AR
TEST	AR	AR
SPCL	AR	AR
ZZZK	AR	AR
ZZZT	AR	AR
ZZZW	AR	AR
ZZZX	AR	AR
ZZZY	AR	AR
CRTL	AR	AR
PRPY	AR	AR
ELRN	AR	AR
ELCD	AR	AR
AFJK	AR	AR
AQGP	AR	AR
BBRG	AR	AR
AFJQ	AR	AR
SUPP	AR	AR
ZZZP	AR	AR
ZZZV	AR	AR
CXCY	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>MA</u>	<u>MB</u>	<u>MC</u>	<u>MD</u>	<u>ME</u>	<u>MF</u>	<u>MG</u>	<u>MH</u>
NAME	X	X	X	X	X	X	X	X
AMDF	AR		AR					
AMDY	AR		AR					
AMED	AR		AR					
AMEK	AR		AR					
AMEM	AR		AR					
AMEQ			AR					
ALFW	AR		AR					
AMET			AR					
AKNA			AR					
ALJG				AR				
AGXV		AR		AR			AR	
AMEW				AR				
AGXW	AR	AR	AR	AR			AR	
AMEX	AR							
AMEY				AR				
ALNQ				AR	AR			
AFJF	AR	AR	AR	AR			AR	
ALHF	AR	AR	AR	AR			AR	
CWYT	AR	AR	AR	AR	AR	AR	AR	AR
AGXX	AR	AR	AR		AR		AR	
ALJJ		AR				AR		
ALHJ				AR			X	
ABRY				AR		AR		
ABMZ				AR				
ABGL				AR		AR		
HGTH				AR				
ABNM				AR		AR		
AMEZ				AR				
AMFA	AR		AR	AR			AR	
AGYA	AR	AR	AR	AR	AR	AR	AR	AR
FEAT	AR	AR	AR	AR	AR	AR	AR	AR
TEST	AR	AR	AR	AR	AR	AR	AR	AR
SPCL	AR	AR	AR	AR	AR	AR	AR	AR
ZZZK	AR	AR	AR	AR	AR	AR	AR	AR
ZZZT	AR	AR	AR	AR	AR	AR	AR	AR
ZZZW	AR	AR	AR	AR	AR	AR	AR	AR
ZZZX	AR	AR	AR	AR	AR	AR	AR	AR
ZZZY	AR	AR	AR	AR	AR	AR	AR	AR
CRTL	AR	AR	AR	AR	AR	AR	AR	AR
PRPY	AR	AR	AR	AR	AR	AR	AR	AR
ELRN	AR	AR	AR	AR	AR	AR	AR	AR
ELCD	AR	AR	AR	AR	AR	AR	AR	AR
AFJK	AR	AR	AR	AR	AR	AR	AR	AR
AQGP	AR	AR	AR	AR	AR	AR	AR	AR
BBRG	AR	AR	AR	AR	AR	AR	AR	AR
AFJQ	AR	AR	AR	AR	AR	AR	AR	AR
SUPP	AR	AR	AR	AR	AR	AR	AR	AR
ZZZP	AR	AR	AR	AR	AR	AR	AR	AR
ZZZV	AR	AR	AR	AR	AR	AR	AR	AR
CXCY	AR	AR	AR	AR	AR	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>NA</u>	<u>NB</u>	<u>NC</u>	<u>ND</u>	<u>NE</u>	<u>NF</u>	<u>NG</u>
NAME	X	X	X	X	X	X	X
AGXX	AR		X			X	X
ALHF	AR	AR	AR			AR	
AGXW	AR	AR		X	X		
CWYT	AR	AR	AR	AR	AR	AR	AR
AFJF		AR			AR		AR
ALNR			AR			AR	
APQZ	AR						
AMFA	X						
ALHJ	AR						
ALJJ	AR	AR					
AMGP					X		
ANJH					AR		
AMJC						X	
ALNQ							AR
AGYA	AR	AR	AR	AR	AR	AR	AR
FEAT	AR	AR	AR	AR	AR	AR	AR
TEST	AR	AR	AR	AR	AR	AR	AR
SPCL	AR	AR	AR	AR	AR	AR	AR
ZZZK	AR	AR	AR	AR	AR	AR	AR
ZZZT	AR	AR	AR	AR	AR	AR	AR
ZZZW	AR	AR	AR	AR	AR	AR	AR
ZZZX	AR	AR	AR	AR	AR	AR	AR
ZZZY	AR	AR	AR	AR	AR	AR	AR
CRTL	AR	AR	AR	AR	AR	AR	AR
PRPY	AR	AR	AR	AR	AR	AR	AR
ELRN	AR	AR	AR	AR	AR	AR	AR
ELCD	AR	AR	AR	AR	AR	AR	AR
AFJK	AR	AR	AR	AR	AR	AR	AR
AQGP	AR	AR	AR	AR	AR	AR	AR
BBRG	AR	AR	AR	AR	AR	AR	AR
AFJQ	AR	AR	AR	AR	AR	AR	AR
SUPP	AR	AR	AR	AR	AR	AR	AR
ZZZP	AR	AR	AR	AR	AR	AR	AR
ZZZV	AR	AR	AR	AR	AR	AR	AR
CXCY	AR	AR	AR	AR	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>PA</u>	<u>PB</u>	<u>PC</u>
NAME	X	X	X
AGXV	X	X	X
AGXW		AR	AR
ALHF		AR	AR
AFJF			AR
AGYA	AR	AR	AR
AGUD	AR	AR	AR
FEAT	AR	AR	AR
TEST	AR	AR	AR
SPCL	AR	AR	AR
ZZZK	AR	AR	AR
ZZZT	AR	AR	AR
ZZZW	AR	AR	AR
ZZZX	AR	AR	AR
ZZZY	AR	AR	AR
CRTL	AR	AR	AR
PRPY	AR	AR	AR
ELRN	AR	AR	AR
ELCD	AR	AR	AR
AFJK	AR	AR	AR
AQGP	AR	AR	AR
BBRG	AR	AR	AR
AFJQ	AR	AR	AR
SUPP	AR	AR	AR
ZZZP	AR	AR	AR
ZZZV	AR	AR	AR
CXCY	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>QA</u>
NAME	X
AGXV	AR
ALNQ	AR
AFJF	AR
AGYA	AR
AGUD	AR
FEAT	AR
TEST	AR
SPCL	AR
ZZZK	AR
ZZZT	AR
ZZZW	AR
ZZZX	AR
ZZZY	AR
CRTL	AR
PRPY	AR
ELRN	AR
ELCD	AR
AFJK	AR
AQGP	AR
BBRG	AR
AFJQ	AR
SUPP	AR
ZZZP	AR
ZZZV	AR
CXCY	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>RA</u>	<u>RB</u>	<u>RC</u>	<u>RD</u>	<u>RE</u>	<u>RF</u>	<u>RG</u>	<u>RH</u>	<u>RJ</u>	<u>RK</u>
NAME	X	X	X	X	X	X	X	X	X	X
AGXW	X				X	X	X	X		X
AGXX	X	X	X	X					X	X
ALNR						X		X		
AMJC	AR	X	X	X	X				AR	
ALNQ				AR	AR			AR		
HUES									AR	X
ALHF	X	X			X					
ALJH						AR	AR			
AMGZ							AR			
AFJF							AR			
AGYA	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AGUD	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
FEAT	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
TEST	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
SPCL	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZK	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZT	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZW	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZX	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
CRTL	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
PRPY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ELRN	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ELCD	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AFJK	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AQGP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
BBRG	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
AFJQ	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
SUPP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZP	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
ZZZV	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
CXCY	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>RL</u>	<u>RM</u>	<u>RN</u>	<u>RP</u>	<u>RQ</u>	<u>RR</u>	<u>RS</u>
NAME	X	X	X	X	X	X	X
AGXW	X				X	X	X
AGXX	AR						AR
ALNR	X		X		AR	X	
ALNQ							AR
HUES					AR		
AQFR		X		X			AR
ALJH					X		
AMGZ					AR		
AFJF			AR	AR	AR	AR	AR
AMGM					X		
AMGX					AR		
AKNA					AR		
ALJJ					AR		
AGYA	AR	AR	AR	AR	AR	AR	AR
AGUD	AR	AR	AR	AR	AR	AR	AR
FEAT	AR	AR	AR	AR	AR	AR	AR
TEST	AR	AR	AR	AR	AR	AR	AR
SPCL	AR	AR	AR	AR	AR	AR	AR
ZZZK	AR	AR	AR	AR	AR	AR	AR
ZZZT	AR	AR	AR	AR	AR	AR	AR
ZZZW	AR	AR	AR	AR	AR	AR	AR
ZZZX	AR	AR	AR	AR	AR	AR	AR
ZZZY	AR	AR	AR	AR	AR	AR	AR
CRTL	AR	AR	AR	AR	AR	AR	AR
PRPY	AR	AR	AR	AR	AR	AR	AR
ELRN	AR	AR	AR	AR	AR	AR	AR
ELCD	AR	AR	AR	AR	AR	AR	AR
AFJK	AR	AR	AR	AR	AR	AR	AR
AQGP	AR	AR	AR	AR	AR	AR	AR
BBRG	AR	AR	AR	AR	AR	AR	AR
AFJQ	AR	AR	AR	AR	AR	AR	AR
SUPP	AR	AR	AR	AR	AR	AR	AR
ZZZP	AR	AR	AR	AR	AR	AR	AR
ZZZV	AR	AR	AR	AR	AR	AR	AR
CXCY	AR	AR	AR	AR	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>SA</u>	<u>SB</u>	<u>SC</u>
NAME	X	X	X
ALPG	X	X	X
AFJF	AR	AR	AR
APT _X	X	X	X
APT _Y	X	X	
AMJC	X		
AEWF	X		
ANFG	AR		
AGXW		X	
AGUD	AR	AR	AR
FEAT	AR	AR	AR
TEST	AR	AR	AR
SPCL	AR	AR	AR
ZZZK	AR	AR	AR
ZZZT	AR	AR	AR
ZZZW	AR	AR	AR
ZZZX	AR	AR	AR
ZZZY	AR	AR	AR
CRTL	AR	AR	AR
PRPY	AR	AR	AR
ELRN	AR	AR	AR
ELCD	AR	AR	AR
AFJK	AR	AR	AR
AQGP	AR	AR	AR
BBRG	AR	AR	AR
AFJQ	AR	AR	AR
SUPP	AR	AR	AR
ZZZP	AR	AR	AR
ZZZV	AR	AR	AR
CXCY	AR	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>TA</u>	<u>TB</u>
NAME	X	X
AEAS	X	X
AJJW	AR	
AGXW	X	
AGUD	AR	AR
FEAT	AR	AR
TEST	AR	AR
SPCL	AR	AR
ZZZK	AR	AR
ZZZT	AR	AR
ZZZW	AR	AR
ZZZX	AR	AR
ZZZY	AR	AR
CRTL	AR	AR
PRPY	AR	AR
ELRN	AR	AR
ELCD	AR	AR
AFJK	AR	AR
AQGP	AR	AR
BBRG	AR	AR
AFJQ	AR	AR
SUPP	AR	AR
ZZZP	AR	AR
ZZZV	AR	AR
CXCY	AR	AR

FIIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

	<u>YA</u>	<u>YB</u>
NAME	X	X
AGXW		X
HUES		X
AGYA	AR	AR
FEAT	AR	AR
TEST	AR	AR
SPCL	AR	AR
ZZZK	AR	AR
ZZZT	AR	AR
ZZZW	AR	AR
ZZZX	AR	AR
ZZZY	AR	AR
CRTL	AR	AR
PRPY	AR	AR
ELRN	AR	AR
ELCD	AR	AR
AFJK	AR	AR
AQGP	AR	AR
BBRG	AR	AR
AFJQ	AR	AR
SUPP	AR	AR
ZZZP	AR	AR
ZZZV	AR	AR
CXCY	AR	AR

FIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

FIG T113
GENERAL INFORMATION
APPLICABILITY KEY INDEX

[Page Break]

Body

SECTION: A

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

ALL

NAME	D	ITEM NAME
------	---	-----------

Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the Index of Approved Item Names . (e.g., NAMED22972*)

AA, AJ, AK

ALNR	D	PRODUCT TYPE
------	---	--------------

Definition: INDICATES THE TYPE(S) OF PRODUCT.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 22. (e.g., ALNRDAB*; ALNRDAC\$\$DAW*; ALNRDAN\$DAP*)

AC, AD, AG, AH, AL, AM

AGXW	D	PHYSICAL FORM
------	---	---------------

Definition: THE RECOGNIZED SHAPE, CONFIGURATION, STRUCTURE, OR MOLD OF A SUBSTANCE, NATURAL OR REFINED, THAT MOST NEARLY CORRESPONDS TO THE APPEARANCE OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 17. (e.g., AGXWDAC*; AGXWDHB\$\$DEB*; AGXWDBD\$DAH*)

AA, AE, AH, AJ, AM

ALNQ	J	INGREDIENT PERCENTAGE
------	---	-----------------------

Definition: A NUMERIC VALUE OF THE CONSTITUENTS AND THEIR EXACT PROPORTIONS THAT MAKE UP A COMPOUND.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 12, followed by the numeric value. (e.g., ALNQJAB0.50*; ALNQJAB0.50\$\$JAC10.00*)

FIIG T
Section Parts

APP

Key	MRC	Mode Code	Requirements
AC, AH, AM			
	ALNY	D	ASCORBIC ACID
Definition: AN INDICATION OF WHETHER OR NOT ASCORBIC ACID IS INCLUDED IN THE ITEM.			
Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., ALNYDB*)			
		<u>REPLY CODE</u>	<u>REPLY (AA49)</u>
		B	INCLUDED
		C	NOT INCLUDED
AB, AC			
	ALJH	D	FLAVOR
Definition: THE QUALITY, BLEND, OR AROMA OF THE ITEM THAT AFFECTS SENSE OF TASTE.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 6. (e.g., ALJHDAAU*; ALJHDAAT\$\$DAAU*; ALJHDADN\$DACL*)			
AA*, AB*, AC*, AD*, AF*, AG*, AH*, AM*			
	AFJF	D	SPECIFIC USE
Definition: THE REQUIRED PURPOSE OR APPLICATION FOR WHICH THE ITEM IS DESIGNED.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 24. (e.g., AFJFDCZ*; AFJFDDA\$\$DEZ*)			
AC*			
	ALNZ	D	SWEETENING TYPE
Definition: INDICATES THE TYPE OF SWEETENING ADDED TO THE ITEM.			
Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., ALNZDAB*; ALNZDAB\$\$DAC*)			
		<u>REPLY CODE</u>	<u>REPLY (AH60)</u>

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
		AB	ARTIFICIAL
		AD	CORN SYRUP
		AC	SUGAR

AC

ALPA J UNIT PACKAGE BEVERAGE YIELD

Definition: THE BEVERAGE YIELD PER PACKAGE UNIT WHEN MIXED AS RECOMMENDED.

Reply Instructions: Enter the applicable Reply Code from the table below, followed by the numeric value. (e.g., ALPAJAN10.50*)

<u>REPLY CODE</u>	<u>REPLY (AG67)</u>
AF	GALLONS
AJ	KILOGRAMS
CC	LITERS
AM	MILLILITERS
AN	OUNCES
AS	POUNDS
AT	QUARTS

AG

ALPB D FORTIFICATION ADDITIVE

Definition: AN INDICATION OF WHETHER OR NOT THE ITEM HAS A FORTIFICATION ADDITIVE INCLUDED.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., ALPBDC*; ALPBDB\$DC*)

<u>REPLY CODE</u>	<u>REPLY (AA49)</u>
B	INCLUDED
C	NOT INCLUDED

AE

ALPF D ALKALINIZATION FEATURE

FIIG T
Section Parts

APP										
Key	MRC		Mode Code							Requirements

Definition: AN INDICATION OF WHETHER AN ALKALINIZATION FEATURE IS INCLUDED ON THE ITEM.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., ALPFDC*)

<u>REPLY CODE</u>	<u>REPLY (AA49)</u>
B	INCLUDED
C	NOT INCLUDED

AB

ALPG										BRAND NAME
------	--	--	--	--	--	--	--	--	--	------------

Definition: THE BRAND NAME ASSIGNED BY THE MANUFACTURER.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 1. (e.g., ALPGDAAN*; ALPGDAAJ\$DAAN*)

AL

ALPH										ICE TYPE
------	--	--	--	--	--	--	--	--	--	----------

Definition: INDICATES THE TYPE OF ICE.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., ALPHDAJ*)

<u>REPLY CODE</u>	<u>REPLY (AF11)</u>
AH	ARTIFICIAL
AJ	NATURAL

ALL*

AGYA										CAN SIZE
------	--	--	--	--	--	--	--	--	--	----------

Definition: THE RECOGNIZED TRADE DESIGNATION OR TERM INDICATING THE CAN SIZE.

Reply Instructions: Enter the can size. (e.g., AGYAAN0. 10*; AGYAAN0. 10\$A303*)

ALL*

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
	AGUD	D	SUPPLY PACKAGE TYPE
<p>Definition: INDICATES THE TYPE OF PACKAGE IN WHICH THE INTERMEDIATE PACKAGES ARE CONTAINED.</p> <p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 25. (e.g., AGUDDAK*; AGUDDAJ\$DAK*)</p>			

FIIG T
Section Parts

SECTION: B

APP Key	MRC	Mode Code	Requirements
---------	-----	-----------	--------------

ALL

NAME	D	ITEM NAME
------	---	-----------

Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the index of Approved Item Names. (e.g., NAMED01432*)

BAB*, BAC*, BAG*, BAK*, BAS*, BAU*, BAX*, BAY*, BBB*, BBC*

AGXV	D	FOOD TYPE
------	---	-----------

Definition: INDICATES THE TYPE OF FOOD.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 8. (e.g., AGXVDAALA*; AGXVDAALL\$DAAJP*; AGXVDAACH\$DAACZ*)

BAL

AMCH	D	FOOD PASTE TYPE
------	---	-----------------

Definition: INDICATES THE TYPE OF FOOD PASTE.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 8. (e.g., AMCHDAALG*; AMCHDAAHZ\$DAAJP*)

BAA, BAC

AMCJ	D	FLOUR TYPE
------	---	------------

Definition: INDICATES THE TYPE OF FLOUR.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 8. (e.g., AMCJDAALH*; AMCJDAAKY\$DAACZ*; AMCJDAAKY\$DAACZ*)

BAK

AMGG	D	CEREAL TYPE
------	---	-------------

Definition: INDICATES THE TYPE OF CEREAL PROVIDED.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., AMGGDAALK*)

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
		<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
		AALK	MIXED
		AADP	PLAIN

BAK*

AMGJ D CEREAL MIXTURE

Definition: INDICATES CEREAL MIXTURE.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., AMGJDAALM*; AMGJDAALM\$\$DAAJP*; AMGJDAALM\$DAAJP*)

<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
AAED	BRAN
AALL	CORN
AALM	OATS
AALN	RICE
AAJP	WHEAT

BAA, BAB, BAE, BAJ, BAL, BAM, BAN, BAP, BAQ, BAS, BAX, BAY, BBB, BBC

AGXW D PHYSICAL FORM

Definition: THE RECOGNIZED SHAPE, CONFIGURATION, STRUCTURE, OR MOLD OF A SUBSTANCE, NATURAL OR REFINED, THAT MOST NEARLY CORRESPONDS TO THE APPEARANCE OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 17. (e.g., AGXWDEX*; AGXWDFZ\$\$DFD*; AGXWDDH\$DCL*)

BAA, BAB*, BAD*, BAF, BAM, BAR, BAU

AGXX D FOOD QUALITY

Definition: THE RECOGNIZED TRADE DESIGNATION INDICATING THE GRADE, OR OTHER RATING TYPE, AS RELATED TO THE DEGREE OF EXCELLENCE OF THE FOOD.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 7. (e.g., AGXXDCL*; AGXXDBX\$\$DBY*; AGXXDBX\$DBY*)

BAA*, BAC*, BAM*, BAP*

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
	AMGL	D	GRAIN PREPARATION

Definition: INDICATES THE PREPARATION OF THE GRAIN.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., AMGLDAAB*; AMGLDAAB\$\$DAAD*; AMGLDAAC\$DAAE*)

<u>REPLY CODE</u>	<u>REPLY (AJ08)</u>
AAB	BLEACHED
AAC	COATED
AAD	DEGERMED
AAE	POLISHED
AAH	UNBLEACHED

BAA, BAK, BAL, BAP, BAX, BAY

AMGM	D	NUTRITIVE QUALITY
------	---	-------------------

Definition: INDICATES WHETHER OR NOT VITAMINS AND MINERALS HAVE BEEN ADDED.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., AMGMDAALP*; AMGMDAALP\$DAADP*)

<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
AALP	ENRICHED
AADP	PLAIN

BAA*, BAB*, BAG*, BAJ*, BAK*, BAL*, BAS*, BAV*, BAX*, BBC*

AFJF	D	SPECIFIC USE
------	---	--------------

Definition: THE REQUIRED PURPOSE OR APPLICATION FOR WHICH THE ITEM IS DESIGNED.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 24. (e.g., AFJFDEE*; AFJFDDB\$\$DDC*)

BAB*, BAC*, BAG*, BAJ*, BAK*, BAL*, BAX*, BAY*

ALHF	D	PREPARATION TYPE
------	---	------------------

Definition: INDICATES THE TYPE OF PROCESS WHICH PREPARES THE ITEM FOR USE.

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
<p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 20. (e.g., ALHFDABC*; ALHFDAL\$\$DBG*; ALHFDAL\$DBG*)</p>			
BAC*, BAJ*			
	AMGP	D	PREPARATION LIQUID
Definition: INDICATES THE LIQUID(S) USED FOR PREPARING THE ITEM.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 27. (e.g., AMGPDAAGX*; AMGPDAAGX\$\$DAALQ*; AMGPDAAGX\$DAALQ*)			
BAC*, BAD*, BAJ*, BAK*, BAS*, BAW*			
	ALJH	D	FLAVOR
Definition: THE QUALITY, BLEND, OR AROMA OF THE ITEM THAT AFFECTS SENSE OF TASTE.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 6. (e.g., ALJHDABK*; ALJHDABK\$\$DABN*; ALJHDABK\$DABN*)			
BAC*, BAS*, BAT*, BAU*			
	ALNQ	J	INGREDIENT PERCENTAGE
Definition: A NUMERIC VALUE OF THE CONSTITUENTS AND THEIR EXACT PROPORTIONS THAT MAKE UP A COMPOUND.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 12, followed by the numeric value. (e.g., ALNQJAN0.25*; ALNQJAN0.50\$\$JAP5.00*)			
BAS*, BBC*			
	AMGW	D	FOOD ICING TYPE
Definition: INDICATES THE TYPE OF FOOD ICING.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 8. (e.g., AMGWDAAFJ*)			
BAS*, BAW*, BBB*, BBC*			
	AMGX	D	FOOD FILLING TYPE
Definition: INDICATES THE TYPE OF FOOD FILLING.			

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
			Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 8. (e.g., AMGXDAEM*; AMGXDAAGB\$DAACZ*)
BAS*			
	AMGY	D	FOOD TOPPING
			Definition: INDICATES THE FOOD TOPPING PROVIDED.
			Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 8. (e.g., AMGYDAAGZ*)
BAK*, BAS*, BBB*			
	AMGZ	D	FOOD COATING TYPE
			Definition: INDICATES THE TYPE OF FOOD COATING.
			Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 8. (e.g., AMGZDAAEL*)
BBC*			
	AMHB	A	LAYER QUANTITY
			Definition: THE NUMBER OF LAYERS PROVIDED.
			Reply Instructions: Enter the quantity. (e.g., AMHBA2*; AMHBA1\$A2*)
BAW			
	AMHC	A	CRUST QUANTITY
			Definition: THE NUMBER OF CRUSTS PROVIDED.
			Reply Instructions: Enter the quantity. (e.g., AMHCA2*; AMHCA1\$A2*)
BAA*, BAF*, BAG*, BAK*, BAP*, BAW*, BAZ*, BBC*			
	ALJJ	D	OPTIONAL INGREDIENT
			Definition: AN INGREDIENT WHICH MAY BE ADDED TO OR MIXED WITH THE BASIC ITEM.
			Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 16. (e.g., ALJJDABZ*; ALJJDAAR\$\$DABR*)
BAC			

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
	AMHN	D	YEAST FEATURE

Definition: INDICATES WHETHER OR NOT YEAST IS INCLUDED.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., AMHNDB*)

<u>REPLY CODE</u>	<u>REPLY (AA49)</u>
B	INCLUDED
C	NOT INCLUDED

BAP, BAY

HUES	D	COLOR
------	---	-------

Definition: A CHARACTERISTIC OF LIGHT THAT CAN BE SPECIFIED IN TERMS OF LUMINANCE, DOMINANT WAVELENGTH, AND PURITY.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 4. (e.g., HUESDBR0000*; HUESDWH0000\$DYE0000*)

BAM*, BAQ*

ALPG	D	BRAND NAME
------	---	------------

Definition: THE BRAND NAME ASSIGNED BY THE MANUFACTURER.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 1. (e.g., ALPGDAAR*; ALPGDAAR\$DAAT*)

BAK*, BAN*, BAW*

AMJC	D	PRODUCT SIZE
------	---	--------------

Definition: AN INDICATION OF THE SIZE OF THE PRODUCT.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 23. (e.g., AMJCDAE*; AMJCDAE\$DAE*)

BAS*, BAV*

ABRY	J	LENGTH
------	---	--------

Definition: A MEASUREMENT OF THE LONGEST DIMENSION OF ANY OBJECT, IN DISTINCTION FROM WIDTH.

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
---------	-----	-----------	--------------

Reply Instructions: Enter the applicable Reply Codes from Tables 1 and 2 below, followed by the numeric value. (e.g., ABRYJAA4.000*; ABRYJLA9.0*; ABRYJAB4.000\$\$JAC4.500*)

Table 1

REPLY CODE

A
L

REPLY (AA05)

INCHES
MILLIMETERS

Table 2

REPLY CODE

A
B
C

REPLY (AC20)

NOMINAL
MINIMUM
MAXIMUM

BAS*

ABMZ	J	DIAMETER
------	---	----------

Definition: THE LENGTH OF A STRAIGHT LINE WHICH PASSES THROUGH THE CENTER OF A CIRCULAR FIGURE OR BODY, AND TERMINATES AT THE CIRCUMFERENCE.

Reply Instructions: Enter the applicable Reply Codes from Tables 1 and 2 below, followed by the numeric value. (e.g., ABMZJAA5.000*; ABMZJLA9.0*; ABMZJAB5.000\$\$JAC5.250*)

Table 1

REPLY CODE

A
L

REPLY (AA05)

INCHES
MILLIMETERS

Table 2

REPLY CODE

A
B
C

REPLY (AC20)

NOMINAL
MINIMUM
MAXIMUM

BAS*, BAV*

ABGL	J	WIDTH
------	---	-------

Definition: A MEASUREMENT TAKEN AT RIGHT ANGLES TO THE LENGTH OF AN ITEM, IN DISTINCTION FROM THICKNESS.

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
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Reply Instructions: Enter the applicable Reply Codes from Tables 1 and 2 below, followed by the numeric value. (e.g., ABGLJAA5.000*; ABGLJLA9.0*; ABGLJAB5.000\$\$JAC5.250*)

Table 1

REPLY CODE

A
L

REPLY (AA05)

INCHES
MILLIMETERS

Table 2

REPLY CODE

A
B
C

REPLY (AC20)

NOMINAL
MINIMUM
MAXIMUM

BAS*, BAV*

ABNM	J	THICKNESS
------	---	-----------

Definition: A MEASUREMENT OF THE SMALLEST DIMENSION OF AN ITEM, IN DISTINCTION FROM LENGTH OR WIDTH.

Reply Instructions: Enter the applicable Reply Codes from Tables 1 and 2 below, followed by the numeric value. (e.g., ABNMJAA5.000*; ABNMJLA9.0*; ABNMJAB5.000\$\$JAC5.250*)

Table 1

REPLY CODE

A
L

REPLY (AA05)

INCHES
MILLIMETERS

Table 2

REPLY CODE

A
B
C

REPLY (AC20)

NOMINAL
MINIMUM
MAXIMUM

ALL*

AGYA	A	CAN SIZE
------	---	----------

Definition: THE RECOGNIZED TRADE DESIGNATION OR TERM INDICATING THE CAN SIZE.

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
ALL*	Reply Instructions: Enter the can size. (e.g., AGYAANO. 10*; AGYAANO. 10\$A303*)		
	AGUD	D	SUPPLY PACKAGE TYPE
	Definition: INDICATES THE TYPE OF PACKAGE IN WHICH THE INTERMEDIATE PACKAGES ARE CONTAINED.		
	Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 25. (e.g., AGUDDAB*; AGUDDAJ\$DAK*)		

SECTION: C

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

ALL

NAME	D	ITEM NAME
------	---	-----------

Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the index of Approved Item Names. (e.g., NAMED01465*)

ALL*

AGXV	D	FOOD TYPE
------	---	-----------

Definition: INDICATES THE TYPE OF FOOD.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 8. (e.g., AGXVDAADF*; AGXVDAADJ\$\$DAADR*; AGXVDAADK\$DAADL*)

ALL

AGXW	D	PHYSICAL FORM
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Definition: THE RECOGNIZED SHAPE, CONFIGURATION, STRUCTURE, OR MOLD OF A SUBSTANCE, NATURAL OR REFINED, THAT MOST NEARLY CORRESPONDS TO THE APPEARANCE OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 17. (e.g., AGXWDCX*; AGXWDCS\$\$DDM*; AGXWDDC\$DDN*)

ALL*

ALJG	D	GROUP CLASSIFICATION
------	---	----------------------

Definition: AN INDICATION OF HOW THE ITEMS ARE GROUPED FOR CLASSIFICATION.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 11. (e.g., ALJGDAAAC*; ALJGDAAAF\$\$DAAAL*)

See Appendix C, Table 1, for definitions and examples.

ALL*

ALHF	D	PREPARATION TYPE
------	---	------------------

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
<p>Definition: INDICATES THE TYPE OF PROCESS WHICH PREPARES THE ITEM FOR USE.</p> <p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 20. (e.g., ALHFDAH*; ALHFDAE\$\$DAH*; ALHFDAE\$DAH*)</p>			
ALL			
ALJH	D	FLAVOR	
<p>Definition: THE QUALITY, BLEND, OR AROMA OF THE ITEM THAT AFFECTS SENSE OF TASTE.</p> <p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 6. (e.g., ALJHDAAE*; ALJHDAAE\$DAAH*)</p>			
ALL*			
ALJJ	D	OPTIONAL INGREDIENT	
<p>Definition: AN INGREDIENT WHICH MAY BE ADDED TO OR MIXED WITH THE BASIC ITEM.</p> <p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 16. (e.g., ALJJDAAH*; ALJJDABL\$\$DAAL*)</p>			
ALL*			
AGXX	D	FOOD QUALITY	
<p>Definition: THE RECOGNIZED TRADE DESIGNATION INDICATING THE GRADE, OR OTHER RATING TYPE, AS RELATED TO THE DEGREE OF EXCELLENCE OF THE FOOD.</p> <p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 7. (e.g., AGXXDAY*; AGXXDAK\$DAM*)</p>			
ALL*			
AFJF	D	SPECIFIC USE	
<p>Definition: THE REQUIRED PURPOSE OR APPLICATION FOR WHICH THE ITEM IS DESIGNED.</p> <p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 24. (e.g., AFJFDCY*; AFJFDEC\$\$DCZ*)</p>			

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
<hr/>			
ALL*			
	HUES	D	COLOR
	Definition: A CHARACTERISTIC OF LIGHT THAT CAN BE SPECIFIED IN TERMS OF LUMINANCE, DOMINANT WAVELENGTH, AND PURITY.		
	Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 4. (e.g., HUESDWH0000*; HUESDYE0018\$DRG0000*)		
ALL*			
	AGYA	A	CAN SIZE
	Definition: THE RECOGNIZED TRADE DESIGNATION OR TERM INDICATING THE CAN SIZE.		
	Reply Instructions: Enter the can size. (e.g., AGYAANO. 10*; AGYAANO. 10\$A303*)		
ALL*			
	AGUD	D	SUPPLY PACKAGE TYPE
	Definition: INDICATES THE TYPE OF PACKAGE IN WHICH THE INTERMEDIATE PACKAGES ARE CONTAINED.		
	Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 25. (e.g., AGUDDAB*; AGUDDAJ\$DAK*)		

SECTION: D

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

ALL

NAME	D	ITEM NAME
------	---	-----------

Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the index of Approved Item Names. (e.g., NAMED01805*)

ALL*

AMJW	A	QUANTITY OF PERSONS FOR WHICH DESIGNED
------	---	--

Definition: THE SPECIFIC NUMBER OF PERSONS FOR WHICH THE ITEM IS DESIGNED.

Reply Instructions: Enter the quantity. (e.g., AMJWA5*)

DB*, DC*

AJKC	G	SUPPLY ITEMS AND QUANTITIES
------	---	-----------------------------

Definition: A LISTING OF THOSE MAJOR COMPONENTS WHICH ARE COMPRISED OF A NATIONAL STOCK NUMBER, AN ITEM NAME, STANDARDIZED NAME, OR PART NAME, AND THE NUMBER OF EACH.

Reply Instructions: Enter the reply in clear text. Separate multiple replies with a semicolon. (e.g., AJKCG8955-00-753-6533, TEA, INSTANT, 2; 8955-00-170-9318, COFFEE, INSTANT, 2*)

DB*, DC*

AJKD	G	NONSUPPLY ITEMS AND QUANTITIES
------	---	--------------------------------

Definition: A LISTING OF THOSE MAJOR COMPONENTS, OUTSIDE THE SCOPE OF AN ITEM OF SUPPLY TO BE CATALOGED, AS INDICATED BY THE NAME OF THE MANUFACTURER, AND THE NAME AND NUMBER OF THE ITEM AS IDENTIFIED BY THE MANUFACTURER, AND THE NUMBER OF EACH.

FIIG T
Section Parts

APP

Key	MRC	Mode Code	Requirements
Reply Instructions: Enter the reply in clear text. Separate multiple replies with a semicolon. (e.g., AJKDGMFR AND MFR NO. A/A, NAPKIN, TABLE, PAPER 2; MFR AND MFR NO. A/A, MATCH, SAFETY 2*)			
DB*, DC*, DE			
AFJF	D	SPECIFIC USE	
Definition: THE REQUIRED PURPOSE OR APPLICATION FOR WHICH THE ITEM IS DESIGNED.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 24. (e.g., AFJFDER*; AFJFDEP\$\$DEQ*)			
DE*			
ALBY	D	USAGE DESIGN	
Definition: INDICATES THE DESIGNED USE OF THE ITEM.			
Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., ALBYDABD*; ALBYDABD\$\$DABE*)			
		<u>REPLY CODE</u>	<u>REPLY (AH21)</u>
		ABD	ARCTIC REGION
		ABE	STATE REGION
		ABF	TROPIC REGION
DA*, DB*, DD*			
AMJY	A	MENU NUMBER	
Definition: THE NUMBER ASSIGNED TO A SPECIFIC MENU.			
Reply Instructions: Enter the numeric designation for the menu. (e.g., AMJYA1*; AMJYA22\$\$A322*)			
DD			
AMJZ	D	MENU TITLE	
Definition: AN INDICATION OF THE TITLE OF THE MENU.			

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
<p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 15. (e.g., AMJZDAALZ*; AMJZDAALT\$DAAMA*)</p>			
ALL*			
	AGYA	A	CAN SIZE
<p>Definition: THE RECOGNIZED TRADE DESIGNATION OR TERM INDICATING THE CAN SIZE.</p>			
<p>Reply Instructions: Enter the can size. (e.g., AGYAANO. 10*; AGYAANO. 10\$A303*)</p>			
ALL*			
	AGUD	D	SUPPLY PACKAGE TYPE
<p>Definition: INDICATES THE TYPE OF PACKAGE IN WHICH THE INTERMEDIATE PACKAGES ARE CONTAINED.</p>			
<p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 25. (e.g., AGUDDAK*; AGUDDHH\$DMR*)</p>			

SECTION: E

APP

Key	MRC	Mode Code	Requirements
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ALL

NAME	D	ITEM NAME
------	---	-----------

Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the index of Approved Item Names. (e.g., NAMED01170*)

EF, EJ, EK, EL, EP, EQ

AGXW	D	PHYSICAL FORM
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Definition: THE RECOGNIZED SHAPE, CONFIGURATION, STRUCTURE, OR MOLD OF A SUBSTANCE, NATURAL OR REFINED, THAT MOST NEARLY CORRESPONDS TO THE APPEARANCE OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 17. (e.g., AGXWDGL*; AGXWDAR\$\$DCD*; AGXWDFD\$DGF*)

EB*, EC*, EF*, EK*, EM*

ALJJ	D	OPTIONAL INGREDIENT
------	---	---------------------

Definition: AN INGREDIENT WHICH MAY BE ADDED TO OR MIXED WITH THE BASIC ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 16. (e.g., ALJJDACW*; ALJJDAAC\$\$DABL*)

EA*, EC*, EF*, EK*, EN*, EP*, EQ*

AFJF	D	SPECIFIC USE
------	---	--------------

Definition: THE REQUIRED PURPOSE OR APPLICATION FOR WHICH THE ITEM IS DESIGNED.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 24. (e.g., AFJFDAA*; AFJFDAA\$\$DCZ*)

EA*, EB, EH, EJ, EL, EP

AGXX	D	FOOD QUALITY
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FIIG T
Section Parts

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

Definition: THE RECOGNIZED TRADE DESIGNATION INDICATING THE GRADE, OR OTHER RATING TYPE, AS RELATED TO THE DEGREE OF EXCELLENCE OF THE FOOD.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 7. (e.g., AGXXDAC*; AGXXDBK\$DBL*)

EB*, EC*, EG*, EH*, EJ*, EP*

ALNR	D	PRODUCT TYPE
------	---	--------------

Definition: INDICATES THE TYPE(S) OF PRODUCT.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 22. (e.g., ALNRDBB*; ALNRDBL\$\$DBP*; ALNRDBL\$DBP*)

EF*, EG*, EJ*, EN*

ALHF	D	PREPARATION TYPE
------	---	------------------

Definition: INDICATES THE TYPE OF PROCESS WHICH PREPARES THE ITEM FOR USE.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 20. (e.g., ALHFDAC*; ALHFDAE\$DAH*)

ED*, EE*, EG*

ANHZ	D	CONCENTRATED STRENGTH
------	---	-----------------------

Definition: AN INDICATION OF THE CONCENTRATED POTENCY OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 5. (e.g., ANHZDAE*; ANHZDAC\$DAE*)

EK*, EQ

ANJH	J	UNIT PACKAGE YIELD
------	---	--------------------

Definition: THE YIELD PER PACKAGE UNIT, WHEN MIXED AS RECOMMENDED.

Reply Instructions: Enter the applicable Reply Code from the table below, followed by the numeric value. (e.g., ANJHJC1.00*; ANJHJK2.0*)

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
		<u>REPLY CODE</u>	<u>REPLY (AB16)</u>
		C	GALLONS
		H	HECTOGRAM
		K	KILOGRAMS
		Q	MILLILITERS
		U	OUNCES
		B	PINTS
		J	QUARTS

EK*, EQ*

AMGP D PREPARATION LIQUID

Definition: INDICATES THE LIQUID(S) USED FOR PREPARING THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 27. (e.g., AMGPDAAGX*; AMGPDAAGX\$DAALQ*; AMGPDAAGX\$DAALQ*)

EB*

ALJH D FLAVOR

Definition: THE QUALITY, BLEND, OR AROMA OF THE ITEM THAT AFFECTS SENSE OF TASTE.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 6. (e.g., ALJHDACB*)

EE*

ALNQ J INGREDIENT PERCENTAGE

Definition: A NUMERIC VALUE OF THE CONSTITUENTS AND THEIR EXACT PROPORTIONS THAT MAKE UP A COMPOUND.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 12, followed by the numeric value. (e.g., ALNQJAT10.28*; ALNQJAT10.00\$JAW31.00*)

EJ*

ALPG D BRAND NAME

Definition: THE BRAND NAME ASSIGNED BY THE MANUFACTURER.

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
<p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 1. (e.g., ALPGDABB*; ALPGDAAT\$DAAZ*)</p>			
EK*, EL*			
	HUES	D	COLOR
<p>Definition: A CHARACTERISTIC OF LIGHT THAT CAN BE SPECIFIED IN TERMS OF LUMINANCE, DOMINANT WAVELENGTH, AND PURITY.</p> <p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 4. (e.g., HUESDGR0000*; HUESDAM0000\$DBR0041*)</p>			
ALL*			
	AGYA	A	CAN SIZE
<p>Definition: THE RECOGNIZED TRADE DESIGNATION OR TERM INDICATING THE CAN SIZE.</p> <p>Reply Instructions: Enter the can size. (e.g., AGYAANO. 10*; AGYAANO.10\$A303*)</p>			
ALL*			
	AGUD	D	SUPPLY PACKAGE TYPE
<p>Definition: INDICATES THE TYPE OF PACKAGE IN WHICH THE INTERMEDIATE PACKAGES ARE CONTAINED.</p> <p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 25. (e.g., AGUDDAJ*; AGUDDAJ\$DAK*)</p>			

SECTION: F

APP

Key	MRC	Mode Code	Requirements
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ALL

NAME	D	ITEM NAME
------	---	-----------

Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the index of Approved Item Names. (e.g., NAMED30482*)

FA*, FC*, FD*, FE*

ALJH	D	FLAVOR
------	---	--------

Definition: THE QUALITY, BLEND, OR AROMA OF THE ITEM THAT AFFECTS SENSE OF TASTE.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 6. (e.g., ALJHDAAC*; ALJHDAAM\$\$DACD*; ALJHDAAM\$DACD*)

FA, FD, FF

AGXW	D	PHYSICAL FORM
------	---	---------------

Definition: THE RECOGNIZED SHAPE, CONFIGURATION, STRUCTURE, OR MOLD OF A SUBSTANCE, NATURAL OR REFINED, THAT MOST NEARLY CORRESPONDS TO THE APPEARANCE OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 17. (e.g., AGXWDAH*; AGXWDAN\$DAH*)

FB*, FE*

ALHF	D	PREPARATION TYPE
------	---	------------------

Definition: INDICATES THE TYPE OF PROCESS WHICH PREPARES THE ITEM FOR USE.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 20. (e.g., ALHFDBK*; ALHFDAJ\$\$DBM*; ALHFDBM\$DBP*)

FB*, FE*

AGXX	D	FOOD QUALITY
------	---	--------------

FIIG T
Section Parts

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

Definition: THE RECOGNIZED TRADE DESIGNATION INDICATING THE GRADE, OR OTHER RATING TYPE, AS RELATED TO THE DEGREE OF EXCELLENCE OF THE FOOD.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 7. (e.g., AGXXDAM*; AGXXDAK\$DDL*; AGXXDAK\$DDL*)

FE*, FF*

ALNQ	J	INGREDIENT PERCENTAGE
------	---	-----------------------

Definition: A NUMERIC VALUE OF THE CONSTITUENTS AND THEIR EXACT PROPORTIONS THAT MAKE UP A COMPOUND.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 12, followed by the numeric value. (e.g., ALNQJBN3.25*; ALNQJBN3.25\$\$JAM8.50*)

FA*, FE

ALPB	D	FORTIFICATION ADDITIVE
------	---	------------------------

Definition: AN INDICATION OF WHETHER OR NOT THE ITEM HAS A FORTIFICATION ADDITIVE INCLUDED.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., ALPBDC*; ALPBDB\$DC*)

REPLY CODE	REPLY (AA49)
B	INCLUDED
C	NOT INCLUDED

FD*

AMGP	D	PREPARATION LIQUID
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Definition: INDICATES THE LIQUID(S) USED FOR PREPARING THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 27. (e.g., AMGPDAAGX*; AMGPDAAGX\$DAALQ*; AMGPDAAMD\$DAAME*)

FD*, FE*, FF*

AFJF	D	SPECIFIC USE
------	---	--------------

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
<p>Definition: THE REQUIRED PURPOSE OR APPLICATION FOR WHICH THE ITEM IS DESIGNED.</p> <p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 24. (e.g., AFJFDCK*; AFJFDDA\$DCZ*)</p>			
FB*			
	AMEZ	A	QUANTITY PER POUND
<p>Definition: THE NUMBER OF ITEMS IN ONE POUND WHEN THE ITEM IS NORMALLY MEASURED IN POUND LOTS.</p> <p>Reply Instructions: Enter the numeric value. (e.g., AMEZA90*; AMEZA90\$A92*)</p>			
ALL*			
	AGYA	A	CAN SIZE
<p>Definition: THE RECOGNIZED TRADE DESIGNATION OR TERM INDICATING THE CAN SIZE.</p> <p>Reply Instructions: Enter the can size. (e.g., AGYAANO. 10*; AGYAANO.10\$A303*)</p>			
ALL*			
	AGUD	D	SUPPLY PACKAGE TYPE
<p>Definition: INDICATES THE TYPE OF PACKAGE IN WHICH THE INTERMEDIATE PACKAGES ARE CONTAINED.</p> <p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 25. (e.g., AGUDDAR*; AGUDDAJ\$DAK*)</p>			

SECTION: G

APP

Key	MRC	Mode Code	Requirements
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ALL

NAME	D	ITEM NAME
------	---	-----------

Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the index of Approved Item Names. (e.g., NAMED30165*)

ALL*

AGXV	D	FOOD TYPE
------	---	-----------

Definition: INDICATES OF THE TYPE OF FOOD.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 8. (e.g., AGXVDAACE*; AGXVDAABW\$DAACN*; AGXVDAACA\$DAACG*)

ALL

AGXW	D	PHYSICAL FORM
------	---	---------------

Definition: THE RECOGNIZED SHAPE, CONFIGURATION, STRUCTURE, OR MOLD OF A SUBSTANCE, NATURAL OR REFINED, THAT MOST NEARLY CORRESPONDS TO THE APPEARANCE OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 17. (e.g., AGXWDCA*; AGXWDCA\$DCH*; AGXWDBZ\$DCA*)

ALL*

ALFT	D	FILLET TYPE
------	---	-------------

Definition: INDICATES OF THE TYPE OF FILLET.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., ALFTDAC*; ALFTDAB\$DAC*)

REPLY CODE
AB
AC

REPLY (AH41)
BUTTERFLY
SINGLE

FIIG T
Section Parts

APP

Key

MRC

Mode Code

Requirements

ALL*

ALFW

D

CUT FEATURE

Definition: A DISTINCT OR OUTSTANDING PART, QUALITY, OR CHARACTERISTIC OF A PIECE CUT.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 3. (e.g., ALFWDAE*; ALFWDAB\$\$DAC*; ALFWDAG\$DAH*)

ALL*

AGXX

D

FOOD QUALITY

Definition: THE RECOGNIZED TRADE DESIGNATION INDICATING THE GRADE, OR OTHER RATING TYPE, AS RELATED TO THE DEGREE OF EXCELLENCE OF THE FOOD.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 7. (e.g., AGXXDAC*; AGXXDAK\$DAM*)

ALL*

CWYT

D

STATE OF REFRIGERATION

Definition: A MECHANICALLY CONTROLLED ENVIRONMENT THAT CHILLS OR FREEZES ITEMS TO PRESERVE FRESHNESS.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., CWYTDAEK*)

REPLY CODE

AEJ

AEK

REPLY (AE98)

CHILLED

FROZEN

ALL*

ALHF

D

PREPARATION TYPE

Definition: INDICATES THE TYPE OF PROCESS WHICH PREPARES THE ITEM FOR USE.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 20. (e.g., ALHFDAC*; ALHFDAB\$\$DAC*; ALHFDAB\$DAG*)

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
<hr/>			
ALL*			
	ALHH	D	ENVIRONMENTAL HABITAT
	Definition: THE PLACE OR TYPE OF SITE WHERE THE ITEM IS COMMONLY FOUND.		
	Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., ALHHDAB*)		
		<u>REPLY CODE</u>	<u>REPLY (AH44)</u>
		AC	FRESH WATER
		AB	SALT WATER
ALL*			
	AFJF	D	SPECIFIC USE
	Definition: THE REQUIRED PURPOSE OR APPLICATION FOR WHICH THE ITEM IS DESIGNED.		
	Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 24. (e.g., AFJFDBU*; AFJFDDA\$\$DCM*)		
ALL*			
	ALHJ	D	MEAT COLOR
	Definition: THE SPECIFIC COLOR OF THE EDIBLE FLESH.		
	Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 4. (e.g., ALHJDMS0070*; ALHJDMS0069\$\$DMS0070*; ALHJDMS0069\$DMS0070*)		
ALL*			
	ALHK	D	PRESERVATIVE PACK TYPE
	Definition: INDICATES THE TYPE OF PACK USED TO PRESERVE THE ITEM FOR FUTURE USE.		
	Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 21. (e.g., ALHKDAG*; ALHKDAY\$\$DAE*; ALHKDAF\$DAH*)		
ALL*			

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
	ALHT	G	WEIGHT/SIZE/NUMBER
Definition: AN INDICATION OF THE WEIGHT, SIZE, OR NUMBER OF THE INDIVIDUAL UNITS.			
Reply Instructions: Enter all replies in clear text. (e.g., ALHTG26 TO 49 COUNT PER 12 OZ CONTAINER AND PROPORTIONATE RATIO FOR OTHER SIZE CONTAINERS*)			
ALL*			
	AGYA	A	CAN SIZE
Definition: THE RECOGNIZED TRADE DESIGNATION OR TERM INDICATING THE CAN SIZE.			
Reply Instructions: Enter the can size. (e.g., AGYAANO. 10*; AGYAANO. 10\$A303*)			

SECTION: H

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

ALL

NAME	D	ITEM NAME
------	---	-----------

Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the index of Approved Item Names. (e.g., NAMED19801*)

HA*, HB, HC, HD

ALNR	D	PRODUCT TYPE
------	---	--------------

Definition: INDICATES THE TYPE(S) OF PRODUCT.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 22. (e.g., ALNRDBW*; ALNRDBX\$DBM*)

NOTE FOR MRCS ANJP AND ANJQ: REPLY TO MRC ANJP IF REPLY CODE BR IS ENTERED FOR MRC ALNR. REPLY TO MRC ANJQ IF REPLY CODE BW IS ENTERED FOR MRC ANLR.

HB*, HC*, HD* (See Note Above)

ANJP	D	MONOGLYCERIDE LEVEL
------	---	---------------------

Definition: INDICATES THE MONOGLYCERIDE LEVEL OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., ANJPDB*)

<u>REPLY CODE</u>	<u>REPLY (AE25)</u>
B	HIGH
C	LOW

HB*, HC*, HD* (See Note Preceding MRC ANJP)

ANJQ	D	STABILITY CHARACTERISTIC
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Definition: AN INDICATION OF THE STABILITY CHARACTERISTIC(S) OF THE ITEM.

FIIG T
Section Parts

APP
Key

MRC

Mode Code

Requirements

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., ANJQDH*)

REPLY CODE

H
R

REPLY (AH10)

HIGH
REGULAR

HB*, HC*

AGXW

D

PHYSICAL FORM

Definition: THE RECOGNIZED SHAPE, CONFIGURATION, STRUCTURE, OR MOLD OF A SUBSTANCE, NATURAL OR REFINED, THAT MOST NEARLY CORRESPONDS TO THE APPEARANCE OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 17. (e.g., AGXWDAN*; AGXWDAN\$DEP*)

HB

ANKD

D

COLORING ADDITIVE

Definition: AN INDICATION OF WHETHER OR NOT THE ITEM HAS A COLORING ADDITIVE INCLUDED.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., ANKDDB*)

REPLY CODE

B
C

REPLY (AA49)

INCLUDED
NOT INCLUDED

HB*

AFJF

D

SPECIFIC USE

Definition: THE REQUIRED PURPOSE OR APPLICATION FOR WHICH THE ITEM IS DESIGNED.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 24. (e.g., AFJFDCK*; AFJFDCZ\$\$DCK*)

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
<hr/>			
HB			
	ALJJ	D	OPTIONAL INGREDIENT
	Definition: AN INGREDIENT WHICH MAY BE ADDED TO OR MIXED WITH THE BASIC ITEM.		
	Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 16. (e.g., ALJJDADF*; ALJJDADF\$\$DACQ*)		
HA			
	AGXX	D	FOOD QUALITY
	Definition: THE RECOGNIZED TRADE DESIGNATION INDICATING THE GRADE, OR OTHER RATING TYPE, AS RELATED TO THE DEGREE OF EXCELLENCE OF THE FOOD.		
	Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 7. (e.g., AGXXDAC*; AGXXDAC\$DAK*)		
HB*			
	AMEZ	A	QUANTITY PER POUND
	Definition: THE NUMBER OF ITEMS IN ONE POUND WHEN THE ITEM IS NORMALLY MEASURED IN POUND LOTS.		
	Reply Instructions: Enter the numeric value. (e.g., AMEZA72*; AMEZA72\$A75*)		
ALL*			
	AGYA	A	CAN SIZE
	Definition: THE RECOGNIZED TRADE DESIGNATION OR TERM INDICATING THE CAN SIZE.		
	Reply Instructions: Enter the can size. (e.g., AGYAANO. 10*; AGYAANO. 10\$A303*)		
ALL*			
	AGUD	D	SUPPLY PACKAGE TYPE
	Definition: INDICATES THE TYPE OF PACKAGE IN WHICH THE INTERMEDIATE PACKAGES ARE CONTAINED.		

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
<hr/> Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 25. (e.g., AGUDDAB*; AGUDDAB\$DAJ*)			

FIIG T
Section Parts

SECTION: J

APP

Key	MRC	Mode Code	Requirements
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ALL

NAME	D	ITEM NAME
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Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the index of Approved Item Names. (e.g., NAMED01424*)

JAC, JAD*, JAG, JAH, JAJ, JAK, JAL, JAM, JAN, JAP, JAS, JAT, JAU*, JAV*, JAW*, JAX, JAY, JAZ, JBA

AGXX	D	FOOD QUALITY
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Definition: THE RECOGNIZED TRADE DESIGNATION INDICATING THE GRADE, OR OTHER RATING TYPE, AS RELATED TO THE DEGREE OF EXCELLENCE OF THE FOOD.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 7. (e.g., AGXXDAC*; AGXXDAC\$\$DAK*; AGXXDAC\$DAK*)

JAD*, JAE*, JAF*, JAH*, JAJ*, JAS*, JAT*, JAU*, JAV*, JAW*, JAY*, JAZ*

AGXW	D	PHYSICAL FORM
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Definition: THE RECOGNIZED SHAPE, CONFIGURATION, STRUCTURE, OR MOLD OF A SUBSTANCE, NATURAL OR REFINED, THAT MOST NEARLY CORRESPONDS TO THE APPEARANCE OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 17. (e.g., AGXWDBS*; AGXWDCD\$\$DAL*; AGXWDBS\$DAL*)

JAD*, JAF*, JAH*, JAK*, JAL*, JAQ*, JAR*, JAT*, JAU*, JAV*, JAW*, JAZ*, JBA*

ALHF	D	PREPARATION TYPE
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Definition: INDICATES THE TYPE OF PROCESS WHICH PREPARES THE ITEM FOR USE.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 20. (e.g., ALHFDCH*; ALHFDBL\$\$DBM*; ALHFDCF\$DCS*)

JAC*, JAP*, JAR*, JAT*, JAU*, JAV*, JAW*, JAX*, JAZ*

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
	ALNR	D	PRODUCT TYPE
Definition: INDICATES THE TYPE(S) OF PRODUCT.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 22. (e.g., ALNRDDR*; ALNRDBE\$\$DBH*; ALNRDBE\$DBH*)			
JAD*, JAH*, JAK*, JAR*, JAU*, JAV*, JAW*, JAZ*			
	AMJC	D	PRODUCT SIZE
Definition: AN INDICATION OF THE SIZE OF THE PRODUCT.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 23. (e.g., AMJCDAK*; AMJCDAJ\$DAM*; AMJCDAJ\$DAM*)			
JAH*, JAJ*, JAK*, JAR*, JAT*, JAU*, JAV*, JAW*, JAX*			
	ARCN	D	FOOD VARIETY
Definition: A NAME WHICH REPRESENTS A SUBDIVISION OF A FOOD.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 9. (e.g., ARCNDAC*; ARCNDAJ\$DAT*)			
JAD*, JAE*, JAL*, JAR*, JAS*, JAT*, JAW*, JAY*, JAZ*, JBA*			
	AFJF	D	SPECIFIC USE
Definition: THE REQUIRED PURPOSE OR APPLICATION FOR WHICH THE ITEM IS DESIGNED.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 24. (e.g., AFJFDCK*; AFJFDCZ\$\$DCK*)			
JAD*, JAJ*, JAT*, JAZ*, JBA*			
	ALHK	D	PRESERVATIVE PACK TYPE
Definition: INDICATES THE TYPE OF PACK USED TO PRESERVE THE ITEM FOR FUTURE USE.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 21. (e.g., ALHKDAM*; ALHKDAD\$\$DAY*; ALHKDAQ\$DAS*)			
JAD*, JAF*, JAL*, JAZ*			

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
	ALJJ	D	OPTIONAL INGREDIENT
Definition: AN INGREDIENT WHICH MAY BE ADDED TO OR MIXED WITH THE BASIC ITEM.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 16. (e.g., ALJJDABQ*; ALJJDABQ\$\$DAEM*)			
JAF, JAP, JAR			
	HUES	D	COLOR
Definition: A CHARACTERISTIC OF LIGHT THAT CAN BE SPECIFIED IN TERMS OF LUMINANCE, DOMINANT WAVELENGTH, AND PURITY.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 4. (e.g., HUESDRE0000*; HUESDWH0000\$DYE0000*)			
JAG*, JAH*, JAU*			
	ARCP	D	MATURITY STAGE
Definition: THE DEGREE OF MATURITY OF THE ITEM.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 14. (e.g., ARCPDAC*; ARCPDAF\$DAM*)			
JAH, JBA			
	ARCQ	D	PACK METHOD
Definition: THE MEANS BY WHICH THE ITEM IS PACKED.			
Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., ARCQDAB*; ARCQDAB\$DAC*)			
	<u>REPLY CODE</u>		<u>REPLY (AL45)</u>
	AB		LAYER
	AC		PLACED
	AD		THROWN
JAL, JAM			
	ANHZ	D	CONCENTRATED STRENGTH

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
<p>Definition: AN INDICATION OF THE CONCENTRATED POTENCY OF THE ITEM.</p> <p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 5. (e.g., ANHZDAP*; ANHZDAY\$DBA*)</p>			
JAD*, JAY*, JBA			
ALNQ	J		INGREDIENT PERCENTAGE
<p>Definition: A NUMERIC VALUE OF THE CONSTITUENTS AND THEIR EXACT PROPORTIONS THAT MAKE UP A COMPOUND.</p> <p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 12, followed by the numeric value. (e.g., ALNQJCX60.00*; ALNQJCY50.00\$JDJ50.00*; ALNQJCY50.00\$JCY60.00*)</p>			
JAE*			
AMGP	D		PREPARATION LIQUID
<p>Definition: INDICATES THE LIQUID(S) USED FOR PREPARING THE ITEM.</p> <p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 27. (e.g., AMGPDAALQ*; AMGPDAAME\$DAAGX*; AMGPDAAGX\$DAALQ*)</p>			
JAE			
ALJH	D		FLAVOR
<p>Definition: THE QUALITY, BLEND, OR AROMA OF THE ITEM THAT AFFECTS SENSE OF TASTE.</p> <p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 6. (e.g., ALJHDADP*; ALJHDADP\$DADX*)</p>			
JAF			
AMGM	D		NUTRITIVE QUALITY
<p>Definition: AN INDICATION OF WHETHER OR NOT VITAMIN(S) AND MINERAL(S) HAVE BEEN ADDED.</p> <p>Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., AMGMDAALP*; AMGMDAALP\$DAADP*)</p>			

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
		<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
		AALP	ENRICHED
		AADP	PLAIN

JAM

AGZX D BASIC INGREDIENT

Definition: THE PRIMARY INGREDIENT OF WHICH THE ITEM IS MADE.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., AGZXDAN*; AGZXDAN\$\$DAP*)

<u>REPLY CODE</u>	<u>REPLY (AF11)</u>
AN	LIQUID FROM MATURE TOMATOES
AP	TOMATO RESIDUE FROM CANNING

JAX*

DMTR J DIAMETER

Defintion: THE LENGTH OF A STRAIGHT LINE WHICH PASSES THROUGH THE CENTER OF A CIRCULAR FIGURE OR BODY, AND TERMINATES AT THE CIRCUMFERENCE.

Reply Instructions: Enter the applicable Reply Code from the table below, followed by the numeric value. (e.g., DMTRJA4.375*; DMTRJL9.0*)

<u>REPLY CODE</u>	<u>REPLY (AA05)</u>
A	INCHES
L	MILLIMETERS

ALL*

AGYA A CAN SIZE

Definition: THE RECOGNIZED TRADE DESIGNATION OR TERM INDICATING THE CAN SIZE.

Reply Instructions: Enter the can size. (e.g., AGYAANO. 10*; AGYAANO. 10\$A303*)

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
<hr/>			
ALL*	AGUD	D	SUPPLY PACKAGE TYPE
Definition: INDICATES THE TYPE OF PACKAGE IN WHICH THE INTERMEDIATE PACKAGES ARE CONTAINED.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 25. (e.g., AGUDDAB*; AGUDDAB\$DMR*)			

SECTION: K

APP

Key	MRC	Mode Code	Requirements
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ALL

NAME	D	ITEM NAME
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Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the index of Approved Item Names. (e.g., NAMED01503*)

KA, KB, KC, KD, KE, KG

AGXX	D	FOOD QUALITY
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Definition: THE RECOGNIZED TRADE DESIGNATION INDICATING THE GRADE, OR OTHER RATING TYPE, AS RELATED TO THE DEGREE OF EXCELLENCE OF THE FOOD.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 7. (e.g., AGXXDBG*; AGXXDBA\$DDQ*)

KB, KC, KE, KF, KG

AGXW	D	PHYSICAL FORM
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Definition: THE RECOGNIZED SHAPE, CONFIGURATION, STRUCTURE, OR MOLD OF A SUBSTANCE, NATURAL OR REFINED, THAT MOST NEARLY CORRESPONDS TO THE APPEARANCE OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 17. (e.g., AGXWDDZ*; AGXWDAC\$\$DCD*; AGXWDAD\$DAL*)

KC, KD, KE

AGXV	D	FOOD TYPE
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Definition: INDICATES THE TYPE OF FOOD.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 8. (e.g., AGXVDAAAC*; AGXVDAAAC\$\$DAAHR*; AGXVDAANG\$DAANH*)

KB*, KF*, KG*

ALHF	D	PREPARATION TYPE
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FIIG T
Section Parts

APP
Key

MRC

Mode Code

Requirements

Definition: INDICATES THE TYPE OF PROCESS WHICH PREPARES THE ITEM FOR USE.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 20. (e.g., ALHFDBK*; ALHFDBY\$\$DBK*)

KB, KG

HUES

D

COLOR

Definition: A CHARACTERISTIC OF LIGHT THAT CAN BE SPECIFIED IN TERMS OF LUMINANCE, DOMINANT WAVELENGTH, AND PURITY.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 4. (e.g., HUESDYE0000*; HUESDAM0003\$DRG0000*)

KC*, KD*, KG*

AFJF

D

SPECIFIC USE

Definition: THE REQUIRED PURPOSE OR APPLICATION FOR WHICH THE ITEM IS DESIGNED.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 24. (e.g., AFJFDCM*; AFJFDCZ\$\$DCK*)

KG

ANJQ

D

STABILITY CHARACTERISTIC

Definition: AN INDICATION OF THE STABILITY CHARACTERISTIC(S) OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., ANJQDM*; ANJQDM\$DR*)

REPLY CODE

H
M
R

REPLY (AH10)

HIGH
MEDIUM
REGULAR

ALL*

AGYA

A

CAN SIZE

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
<hr/> <p>Definition: THE RECOGNIZED TRADE DESIGNATION OR TERM INDICATING THE CAN SIZE.</p> <p>Reply Instructions: Enter the can size. (e.g., AGYAANO. 10*; AGYAANO. 10\$A303*)</p>			
ALL*			
AGUD		D	SUPPLY PACKAGE TYPE
<p>Definition: INDICATES THE TYPE OF PACKAGE IN WHICH THE INTERMEDIATE PACKAGES ARE CONTAINED.</p> <p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 25. (e.g., AGUDDAK*; AGUDDAB\$DAK*)</p>			

SECTION: L

APP

Key	MRC	Mode Code	Requirements
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ALL

NAME	D	ITEM NAME
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Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the index of Approved Item Names. (e.g., NAMED23564*)

ALL

AGXX	D	FOOD QUALITY
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Definition: THE RECOGNIZED TRADE DESIGNATION INDICATING THE GRADE, OR OTHER RATING TYPE, AS RELATED TO THE DEGREE OF EXCELLENCE OF THE FOOD.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 7. (e.g., AGXXDAK*; AGXXDAC\$DDW*)

ALL*

ALHF	D	PREPARATION TYPE
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Definition: INDICATES THE TYPE OF PROCESS WHICH PREPARES THE ITEM FOR USE.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 20. (e.g., ALHFDAF*; ALHFDBM\$DBP*)

LA*

ALJJ	D	OPTIONAL INGREDIENT
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Definition: AN INGREDIENT WHICH MAY BE ADDED TO OR MIXED WITH THE BASIC ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 16. (e.g., ALJJDADF*; ALJJDADF\$DADG*)

LA*

AFJF	D	SPECIFIC USE
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FIIG T
Section Parts

APP	Key	MRC	Mode Code	Requirements
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Definition: THE REQUIRED PURPOSE OR APPLICATION FOR WHICH THE ITEM IS DESIGNED.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 24. (e.g., AFJFDCK*; AFJFDDC\$\$DDD*)

LA*

ANHZ	D	CONCENTRATED STRENGTH
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Definition: AN INDICATION OF THE CONCENTRATED POTENCY OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 5. (e.g., ANHZDAQ*; ANHZDAT\$DAW*)

LB*

ALPA	J	UNIT PACKAGE BEVERAGE YIELD
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Definition: THE BEVERAGE YIELD PER PACKAGE UNIT WHEN MIXED AS RECOMMENDED.

Reply Instructions: Enter the applicable Reply Code from the table below, followed by the numeric value. (e.g., ALPAJAT2.00*; ALPAJAJ2.0*)

<u>REPLY CODE</u> AF AJ CC AM AN AT	<u>REPLY (AG67)</u> GALLONS KILOGRAMS LITERS MILLILITERS OUNCES QUARTS
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ALL*

AGYU	J	UNIT PACKAGE FLUID CAPACITY
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Definition: THE AMOUNT OF FLUID THE UNIT PACKAGE WILL HOLD.

Reply Instructions: Enter the applicable Reply Code from the table below, followed by the numeric value. (e.g., AGYUJU15.50*; AGYUJK2.0*; AGYUJK1.0\$JK2.0*)

<u>REPLY CODE</u>	<u>REPLY (AD73)</u>
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FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
		G	GALLONS
		B	GRAMS
		K	KILOGRAMS
		L	LITERS
		M	MILLILITERS
		U	OUNCES
		P	PINTS
		Q	QUARTS

ALL*

AGYA A CAN SIZE

Definition: THE RECOGNIZED TRADE DESIGNATION OR TERM INDICATING THE CAN SIZE.

Reply Instructions: Enter the can size. (e.g., AGYAANO. 10*; AGYAANO. 10\$A303*)

ALL*

AGUD D SUPPLY PACKAGE TYPE

Definition: INDICATES THE TYPE OF PACKAGE IN WHICH THE INTERMEDIATE PACKAGES ARE CONTAINED.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 25. (e.g., AGUDDAJ*; AGUDDAB\$DAK*)

FIIG T
Section Parts

SECTION: M

APP

Key	MRC	Mode Code	Requirements
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ALL

NAME	D	ITEM NAME
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Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the index of Approved Item Names. (e.g., NAMED01481*)

MA*, MC*

AMDF	D	PORTION CUT NAME
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Definition: A DESIGNATION WHICH REPRESENTS THE PORTION CUT.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 18. (e.g., AMDFDAABR*; AMDFDAABN\$DAABR*; AMDFDAABN\$DAABR*)

MA*, MC*

AMDY	D	CUT SIZE
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Definition: AN INDICATION OF THE SIZE OF CUT.

Reply Instructions: Enter the applicable Reply Code from the table below. Do not reply if item is whole. (e.g., AMDYDAD*; AMDYDAB\$DAC*)

<u>REPLY CODE</u>	<u>REPLY (AJ01)</u>
AB	FULL
AC	LARGE
AD	QUARTERED
AE	SHORT

MA*, MC*

AMED	D	CUTTING METHOD
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Definition: THE MEANS BY WHICH A CUT IS MADE.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., AMEDDAB*; AMEDDAB\$DAC*)

<u>REPLY CODE</u>	<u>REPLY (AJ02)</u>
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FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
		AB	CROSS CUT (includes single)
		AC	SQUARE (includes double)

MA*, MC*

AMEK D SPECIFIC MEAT CUT NAME

Definition: THE NAME OF A PARTICULAR CUT OF MEAT.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 18. (e.g., AMEKDAACG*; AMEKDAABW\$DAACD*)

MA*, MC*

AMEM D BINDING METHOD

Definition: THE MEANS BY WHICH THE ITEM IS BOUND.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., AMEMDAB*; AMEMDAB\$DAC*)

<u>REPLY CODE</u>	<u>REPLY (AJ03)</u>
AB	NETTED
AC	TIED

MC*

AMEQ D DIVISION CUT

Definition: AN INDICATION OF THE DIVISION CUT.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 18. (e.g., AMEQDAACN*; AMEQDAAHD\$\$DAAHG*; AMEQDAAHD\$DAAHG*)

MA*, MC*

ALFW D CUT FEATURE

Definition: A DISTINCT OR OUTSTANDING PART, QUALITY, OR CHARACTERISTIC OF A PIECE CUT.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 3. (e.g., ALFWDAT*; ALFWDBM\$\$DBN*; ALFWDAL\$DAP*)

FIIG T
Section Parts

APP

Key	MRC	Mode Code	Requirements
<hr/>			
MC*			
	AMET	D	LIVESTOCK MARKET CLASS
	Definition: AN INDICATION OF THE LIVESTOCK MARKET CLASS.		
	Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 13. (e.g., AMETDAC*; AMETDAD\$\$DAJ*; AMETDAD\$DAJ*)		
	See Appendix C, Table 2, for definitions and examples.		
MC*			
	AKNA	D	INCLOSURE TYPE
	Definition: INDICATES THE TYPE OF INCLOSURE PROVIDED TO COAT, COVER, PROTECT, OR ENCASE THE ITEM.		
	Reply Instructions: Enter the reply from the table below. (e.g., AKNADAW*)		
	<u>REPLY CODE</u> AW	<u>REPLY (AG85)</u> WRAPPED	
MD*			
	ALJG	D	GROUP CLASSIFICATION
	Definition: AN INDICATION OF HOW THE ITEMS ARE GROUPED FOR CLASSIFICATION.		
	Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 11. (e.g., ALJGDAAAH*; ALJGDAAAF\$\$DAAAL*)		
	See Appendix C, Table 3, for definitions and examples.		
MB*, MD*, MG*			
	AGXV	D	FOOD TYPE
	Definition: INDICATES THE TYPE OF FOOD.		
	Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 8. (e.g., AGXVDAAKC*; AGXVDAAKM\$\$DAARJ*; AGXVDAAKC\$DAAKD*)		
MD*			

FIIG T
Section Parts

APP
Key

MRC

Mode Code

Requirements

AMEW

D

FOOD CASING TYPE

Definition: INDICATES THE TYPE OF FOOD CASING PROVIDED.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 8. (e.g., AMEWDAAKR*; AMEWDAAKK\$DAAKL*)

MA*, MB*, MC*, MD*, MG*

AGXW

D

PHYSICAL FORM

Definition: THE RECOGNIZED SHAPE, CONFIGURATION, STRUCTURE, OR MOLD OF A SUBSTANCE, NATURAL OR REFINED, THAT MOST NEARLY CORRESPONDS TO THE APPEARANCE OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 17. (e.g., AGXWDBS*; AGXWDEC\$DAL*; AGXWDEC\$DAL*)

MA*

AMEX

D

CURING METHOD

Definition: A PROCESS BY WHICH THE ITEM IS PRESERVED.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 2. (e.g., AMEXDAC*; AMEXDAH\$DAG*)

MD*

AMEY

D

FORMULA TYPE

Definition: INDICATES THE TYPE OF FORMULA PROVIDED.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 10. (e.g., AMEYDAB*; AMEYDAB\$DAC*)

MD*, ME*

ALNQ

J

INGREDIENT PERCENTAGE

Definition: A NUMERIC VALUE OF THE CONSTITUENTS AND THEIR EXACT PROPORTIONS THAT MAKE UP A COMPOUND.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 12, followed by the numeric value. (e.g., ALNQJAM60.50*; ALNQJAJ60.00\$JAK35.00*)

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
MA*, MB*, MC*, MD*, MG*			
	AFJF	D	SPECIFIC USE
Definition: THE REQUIRED PURPOSE OR APPLICATION FOR WHICH THE ITEM IS DESIGNED.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 24. (e.g., AFJFDCZ*; AFJFDDA\$\$DCZ*)			
MA*, MB*, MC*, MD*, MG*			
	ALHF	D	PREPARATION TYPE
Definition: INDICATES THE TYPE OF PROCESS WHICH PREPARES THE ITEM FOR USE.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 20. (e.g., ALHFDBA*; ALHFDBZ\$\$DBA*)			
ALL*			
	CWYT	D	STATE OF REFRIGERATION
Definition: A MECHANICALLY CONTROLLED ENVIRONMENT THAT CHILLS OR FREEZES ITEM TO PRESERVE FRESHNESS.			
Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., CWYTDAEK*)			
	<u>REPLY CODE</u>		<u>REPLY (AE98)</u>
	AEJ		CHILLED
	AEK		FROZEN
MA*, MB*, MC*, ME*, MG*			
	AGXX	D	FOOD QUALITY
Definition: THE RECOGNIZED TRADE DESIGNATION INDICATING THE GRADE, OR OTHER RATING TYPE, AS RELATED TO THE DEGREE OF EXCELLENCE OF THE FOOD.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 7. (e.g., AGXXDBA*; AGXXDAK\$DAL*)			

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
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MB*, MF*

ALJJ	D	OPTIONAL INGREDIENT
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Definition: AN INGREDIENT WHICH MAY BE ADDED TO OR MIXED WITH THE BASIC ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 16. (e.g., ALJJDAAQ*; ALJJDABA\$\$DABB*; ALJJDAAS\$DAAT*)

MD*, MG

ALHJ	D	MEAT COLOR
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Definition: THE SPECIFIC COLOR OF THE EDIBLE FLESH.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 4. (e.g., ALHJDMS0069*; ALHJDMS0069\$\$DMS0070*)

MD*, MF*

ABRY	J	LENGTH
------	---	--------

Definition: A MEASUREMENT OF THE LONGEST DIMENSION OF ANY OBJECT, IN DISTINCTION FROM WIDTH.

Reply Instructions: Enter the applicable Reply Codes from Tables 1 and 2 below, followed by the numeric value. (e.g., ABRYJAA5.125*; ABRYJLA9.0*; ABRYJAB7.825\$\$JAC8.125*)

Table 1

REPLY CODE

A

L

REPLY (AA05)

INCHES

MILLIMETERS

Table 2

REPLY CODE

A

B

C

REPLY (AC20)

NOMINAL

MINIMUM

MAXIMUM

MD*

ABMZ	J	DIAMETER
------	---	----------

FIIG T
Section Parts

APP										
Key	MRC		Mode Code							Requirements

Definition: THE LENGTH OF A STRAIGHT LINE WHICH PASSES THROUGH THE CENTER OF A CIRCULAR FIGURE OR BODY, AND TERMINATES AT THE CIRCUMFERENCE.

Reply Instructions: Enter the applicable Reply Codes from Tables 1 and 2 below, followed by the numeric value. (e.g., ABMZJAA3.125*; ABMZJLA9.0*; ABMZJAB4.125\$\$JAC4.875*)

Table 1

REPLY CODE

A

L

REPLY (AA05)

INCHES

MILLIMETERS

Table 2

REPLY CODE

A

B

C

REPLY (AC20)

NOMINAL

MINIMUM

MAXIMUM

MD*, MF*

ABGL	J	WIDTH
------	---	-------

Definition: A MEASUREMENT TAKEN AT RIGHT ANGLES TO THE LENGTH OF AN ITEM, IN DISTINCTION FROM THICKNESS.

Reply Instructions: Enter the applicable Reply Codes from Tables 1 and 2 below, followed by the numeric value. (e.g., ABGLJAA0.500*; ABGLJLA9.0*; ABGLJAB1.125\$\$JAC1.875*)

Table 1

REPLY CODE

A

L

REPLY (AA05)

INCHES

MILLIMETERS

Table 2

REPLY CODE

A

B

C

REPLY (AC20)

NOMINAL

MINIMUM

MAXIMUM

MD*

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
	HGTH	J	HEIGHT

Definition: A MEASUREMENT FROM THE BOTTOM TO THE TOP OF AN OBJECT, IN DISTINCTION FROM DEPTH.

Reply Instructions: Enter the applicable Reply Codes from Tables 1 and 2 below, followed by the numeric value. (e.g., HGTHJAA5.125*; HGTHJLA9.0*; HGTHJAB5.125\$\$JAC5.875*)

Table 1

REPLY CODE

A

L

REPLY (AA05)

INCHES

MILLIMETERS

Table 2

REPLY CODE

A

B

C

REPLY (AC20)

NOMINAL

MINIMUM

MAXIMUM

MD*, MF*

ABNM	J	THICKNESS
------	---	-----------

Definition: A MEASUREMENT OF THE SMALLEST DIMENSION OF AN ITEM, IN DISTINCTION FROM LENGTH OR WIDTH.

Reply Instructions: Enter the applicable Reply Codes from Tables 1 and 2 below, followed by the numeric value. (e.g., ABNMJAA1.125*; ABNMJLA9.0*; ABNMJAB1.125\$\$JAC1.875*)

Table 1

REPLY CODE

A

L

REPLY (AA05)

INCHES

MILLIMETERS

Table 2

REPLY CODE

A

B

C

REPLY (AC20)

NOMINAL

MINIMUM

MAXIMUM

MD*

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
	AMEZ	A	QUANTITY PER POUND

Definition: THE NUMBER OF ITEMS IN ONE POUND WHEN THE ITEM IS NORMALLY MEASURED IN POUND LOTS.

Reply Instructions: Enter the numeric value, providing each item weighs under one pound. (e.g., AMEZA8*; AMEZA2\$A3*)

MA*, MC*, MD*, MG*

AMFA	J	UNPACKAGED UNIT WEIGHT
------	---	------------------------

Definition: THE MEASURED WEIGHT OF AN ITEM UNENCUMBERED BY PACKAGING OR PACKING MATERIAL.

Reply Instructions: Enter the applicable Reply Codes from Tables 1 and 2 below, followed by the numeric value. (e.g., AMFAJPA5.00*; AMFAJKA2.0*; AMFAJUB0.50\$\$JUC0.75*)

Table 1

REPLY CODE

H

K

U

P

REPLY (AB16)

HECTOGRAM

KILOGRAMS

OUNCES

POUNDS

Table 2

REPLY CODE

A

B

C

REPLY (AC20)

NOMINAL

MINIMUM

MAXIMUM

ALL*

AGYA	A	CAN SIZE
------	---	----------

Definition: THE RECOGNIZED TRADE DESIGNATION OR TERM INDICATING THE CAN SIZE.

Reply Instructions: Enter the can size. (e.g., AGYAANO. 10*; AGYAANO. 10\$A303*)

SECTION: N

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

ALL

NAME	D	ITEM NAME
------	---	-----------

Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the index of Approved Item Names. (e.g., NAMED01346*)

NA*, NC, NF, NG

AGXX	D	FOOD QUALITY
------	---	--------------

Definition: THE RECOGNIZED TRADE DESIGNATION INDICATING THE GRADE, OR OTHER RATING TYPE, AS RELATED TO THE DEGREE OF EXCELLENCE OF THE FOOD.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 7. (e.g., AGXXDAK*; AGXXDAK\$DAL*)

NA*, NB*, NC*, NF*

ALHF	D	PREPARATION TYPE
------	---	------------------

Definition: INDICATES THE TYPE OF PROCESS WHICH PREPARES THE ITEM FOR USE.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 20. (e.g., ALHFDAY*; ALHFDCN\$\$DCC*)

NA*, NB*, ND, NE

AGXW	D	PHYSICAL FORM
------	---	---------------

Definition: THE RECOGNIZED SHAPE, CONFIGURATION, STRUCTURE, OR MOLD OF A SUBSTANCE, NATURAL OR REFINED, THAT MOST NEARLY CORRESPONDS TO THE APPEARANCE OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 17. (e.g., AGXWDAH*; AGXWDCD\$\$DAH*; AGXWDCD\$DAH*)

ALL*

CWYT	D	STATE OF REFRIGERATION
------	---	------------------------

FIIG T
Section Parts

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

Definition: A MECHANICALLY CONTROLLED ENVIRONMENT THAT CHILLS OR FREEZES ITEMS TO PRESERVE FRESHNESS.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., CWYTDAEK*)

REPLY CODE

AEJ
AEK

REPLY (AE98)

CHILLED
FROZEN

NB*, NE*, NG*

AFJF	D	SPECIFIC USE
------	---	--------------

Definition: THE REQUIRED PURPOSE OR APPLICATION FOR WHICH THE ITEM IS DESIGNED.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 24. (e.g., AFJFDCZ*; AFJFDPP\$DQP*; AFJFDCK\$DCL*)

NC*, NF*

ALNR	D	PRODUCT TYPE
------	---	--------------

Definition: INDICATES THE TYPE(S) OF PRODUCT.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 22. (e.g., ALNRDBR*; ALNRDCA\$DCC*)

NA*

APQZ	D	POULTRY MARKET CLASSIFICATION
------	---	-------------------------------

Definition: AN INDICATION OF THE POULTRY MARKET CLASSIFICATION.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 19. (e.g., APQZDAASQ*; APQZDAASF\$DAAJT*)

NA

AMFA	J	UNPACKAGED UNIT WEIGHT
------	---	------------------------

Definition: THE MEASURED WEIGHT OF AN ITEM UNENCUMBERED BY PACKAGING OR PACKING MATERIAL.

FIIG T
Section Parts

APP										
Key	MRC		Mode Code							Requirements

Reply Instructions: Enter the applicable Reply Codes from Tables 1 and 2 below, followed by the numeric value. (e.g., AMFAJUA11.50*; AMFAJKA2.0*; AMFAJUB11.50\$\$JUC12.50*)

Table 1

REPLY CODE

H

K

U

P

REPLY (AB16)

HECTOGRAM

KILOGRAMS

OUNCES

POUNDS

Table 2

REPLY CODE

A

B

C

REPLY (AC20)

NOMINAL

MINIMUM

MAXIMUM

NA*

ALHJ										MEAT COLOR
------	--	--	--	--	--	--	--	--	--	------------

Definition: THE SPECIFIC COLOR OF THE EDIBLE FLESH.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 4. (e.g., ALHJDMS0069*; ALHJDMS0069\$\$DMS0070*; ALHJDMS0070\$DWH0000*)

NA*, NB*

ALJJ										OPTIONAL INGREDIENT
------	--	--	--	--	--	--	--	--	--	---------------------

Definition: AN INGREDIENT WHICH MAY BE ADDED TO OR MIXED WITH THE BASIC ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 16. (e.g., ALJJDABQ*; ALJJDADQ\$\$DADT*)

NE

AMGP										PREPARATION LIQUID
------	--	--	--	--	--	--	--	--	--	--------------------

Definition: INDICATES THE LIQUID(S) USED FOR PREPARING THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 27. (e.g., AMGPDAAGX*; AMGPDAAGX\$\$DAALQ*; AMGPDAAGX\$DAALQ*)

FIIG T
Section Parts

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

NE*

ANJH	J	UNIT PACKAGE YIELD
------	---	--------------------

Definition: THE YIELD PER PACKAGE UNIT, WHEN MIXED AS RECOMMENDED.

Reply Instructions: Enter the applicable Reply Code from the table below, followed by the numeric value. (e.g., ANJHJJ3.00*; ANJHJK2.0*)

<u>REPLY CODE</u>	<u>REPLY (AB16)</u>
C	GALLONS
H	HECTOGRAM
K	KILOGRAMS
Q	MILLILITERS
B	PINTS
P	POUNDS
J	QUARTS

NF

AMJC	D	PRODUCT SIZE
------	---	--------------

Definition: AN INDICATION OF THE SIZE OF THE PRODUCT.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 23. (e.g., AMJCDAK*; AMJCDAJ\$DAM*)

NG*

ALNQ	J	INGREDIENT PERCENTAGE
------	---	-----------------------

Definition: A NUMERIC VALUE OF THE CONSTITUENTS AND THEIR EXACT PROPORTIONS THAT MAKE UP A COMPOUND.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 12, followed by the numeric value. (e.g., ALNQJAM40.50*; ALNQJAL50.00\$\$JAM5.00*)

ALL*

AGYA	A	CAN SIZE
------	---	----------

Definition: THE RECOGNIZED TRADE DESIGNATION OR TERM INDICATING THE CAN SIZE.

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
<hr/> Reply Instructions: Enter the can size. (e.g., AGYAANO. 10*; AGYAANO. 10\$A303*)			

FIIG T
Section Parts

SECTION: P

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

ALL

NAME	D	ITEM NAME
------	---	-----------

Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the index of Approved Item Names. (e.g., NAMED30057*)

ALL

AGXV	D	FOOD TYPE
------	---	-----------

Definition: INDICATES THE TYPE OF FOOD.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 8. (e.g., AGXVDAAKM*; AGXVDAANN\$DAARG*; AGXVDAANN\$DAARG*)

PB*, PC*

AGXW	D	PHYSICAL FORM
------	---	---------------

Definition: THE RECOGNIZED SHAPE, CONFIGURATION, STRUCTURE, OR MOLD OF A SUBSTANCE, NATURAL OR REFINED, THAT MOST NEARLY CORRESPONDS TO THE APPEARANCE OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 17. (e.g., AGXWDAH*; AGXWDAR\$DAH*)

PB*, PC*

ALHF	D	PREPARATION TYPE
------	---	------------------

Definition: INDICATES THE TYPE OF PROCESS WHICH PREPARES THE ITEM FOR USE.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 20. (e.g., ALHFDBC*; ALHFDAC\$DAZ*)

PC*

AFJF	D	SPECIFIC USE
------	---	--------------

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
<hr/> <p>Definition: THE REQUIRED PURPOSE OR APPLICATION FOR WHICH THE ITEM IS DESIGNED.</p> <p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 24. (e.g., AFJFDEX*; AFJFDDDB\$\$DDA*)</p>			
ALL*			
	AGYA	A	CAN SIZE
<p>Definition: THE RECOGNIZED TRADE DESIGNATION OR TERM INDICATING THE CAN SIZE.</p> <p>Reply Instructions: Enter the can size. (e.g., AGYAANO. 10*; AGYAANO. 10\$A303*)</p>			
ALL*			
	AGUD	D	SUPPLY PACKAGE TYPE
<p>Definition: INDICATES THE TYPE OF PACKAGE IN WHICH THE INTERMEDIATE PACKAGES ARE CONTAINED.</p> <p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 25. (e.g., AGUDDAK*; AGUDDAB\$DAK*)</p>			

SECTION: Q

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

ALL

NAME	D	ITEM NAME
------	---	-----------

Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the index of Approved Item Names. (e.g., NAMED17287*)

ALL*

AGXV	D	FOOD TYPE
------	---	-----------

Definition: INDICATES OF THE TYPE OF FOOD.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 8. (e.g., AGXVDAANM*; AGXVDAAAB\$\$DAAAC*)

ALL*

ALNQ	J	INGREDIENT PERCENTAGE
------	---	-----------------------

Definition: A NUMERIC VALUE OF THE CONSTITUENTS AND THEIR EXACT PROPORTIONS THAT MAKE UP A COMPOUND.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 12, followed by the numeric value. (e.g., ALNQJBA60.50*; ALNQJBB50.00\$\$JBD45.00*)

ALL*

AFJF	D	SPECIFIC USE
------	---	--------------

Definition: THE REQUIRED PURPOSE OR APPLICATION FOR WHICH THE ITEM IS DESIGNED.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 24. (e.g., AFJFDCK*; AFJFDDC\$\$DDD*)

ALL*

AGYA	A	CAN SIZE
------	---	----------

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
<hr/> <p>Definition: THE RECOGNIZED TRADE DESIGNATION OR TERM INDICATING THE CAN SIZE.</p> <p>Reply Instructions: Enter the can size. (e.g., AGYAANO. 10*; AGYAANO. 10\$A303*)</p>			
ALL*			
AGUD	D		SUPPLY PACKAGE TYPE
<p>Definition: INDICATES THE TYPE OF PACKAGE IN WHICH THE INTERMEDIATE PACKAGES ARE CONTAINED.</p> <p>Reply Instructions: Enter the applicable Reply Code from Appendix A, Table 25. (e.g., AGUDDAK*; AGUDDAJ\$DAK*)</p>			

SECTION: R

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

ALL

NAME	D	ITEM NAME
------	---	-----------

Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the index of Approved Item Names. (e.g., NAMED02323*)

RA, RE, RF, RG, RH, RK, RL, RQ, RR, RS

AGXW	D	PHYSICAL FORM
------	---	---------------

Definition: THE RECOGNIZED SHAPE, CONFIGURATION, STRUCTURE, OR MOLD OF A SUBSTANCE, NATURAL OR REFINED, THAT MOST NEARLY CORRESPONDS TO THE APPEARANCE OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 17. (e.g., AGXWDDZ*; AGXWDJC\$\$DCD*; AGXWDJC\$DCD*)

RA, RB, RC, RD, RJ, RK, RL*, RS*

AGXX	D	FOOD QUALITY
------	---	--------------

Definition: THE RECOGNIZED TRADE DESIGNATION INDICATING THE GRADE, OR OTHER RATING TYPE, AS RELATED TO THE DEGREE OF EXCELLENCE OF THE FOOD.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 7. (e.g., AGXXDAK*; AGXXDAK\$DAL*)

RF, RH, RL, RN, RQ*, RR

ALNR	D	PRODUCT TYPE
------	---	--------------

Definition: INDICATES THE TYPE(S) OF PRODUCT.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 22. (e.g., ALNRDCH*; ALNRDGT\$\$DFD*; ALNRDCF\$DCH*)

RA*, RB, RC, RD, RE, RJ*

AMJC	D	PRODUCT SIZE
------	---	--------------

FIIG T
Section Parts

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

Definition: AN INDICATION OF THE SIZE OF THE PRODUCT.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 23.
(e.g., AMJCDAX*; AMJCDAK\$DAL*)

RD*, RE*, RH*, RS*

ALNQ	J	INGREDIENT PERCENTAGE
------	---	-----------------------

Definition: A NUMERIC VALUE OF THE CONSTITUENTS AND THEIR EXACT PROPORTIONS THAT MAKE UP A COMPOUND.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 12,
followed by the numeric value. (e.g., ALNQJCA35.00*;
ALNQJCA80.00\$JCE15.00*)

RJ*, RK, RQ*

HUES	D	COLOR
------	---	-------

Definition: A CHARACTERISTIC OF LIGHT THAT CAN BE SPECIFIED IN TERMS OF LUMINANCE, DOMINANT WAVELENGTH, AND PURITY.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 4. (e.g.,
HUESDYE0000*; HUESDAM0000\$DAM0003*)

RA, RB, RE

ALHF	D	PREPARATION TYPE
------	---	------------------

Definition: INDICATES THE TYPE OF PROCESS WHICH PREPARES THE ITEM FOR USE.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 20.
(e.g., ALHFDBN*; ALHFDCE\$DCE*; ALHFDBL\$DBN*)

RM, RP, RS*

AQFR	G	INGREDIENT AND WEIGHT
------	---	-----------------------

Definition: THE NAME AND WEIGHT OF THE INDIVIDUAL INGREDIENTS THAT CONSTITUTE THE SUPPLY ITEM.

Reply Instructions: Enter the reply in clear text. Separate multiple replies with a semicolon, entering alphabetically by ingredient, followed by the weight. (e.g.,
AQFRGBLEACHED RAISINS 3.60 LB; CURRANTS 1.20 LB*)

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
<hr/>			
RF*, RG*, RQ			
	ALJH	D	FLAVOR
Definition: THE QUALITY, BLEND, OR AROMA OF THE ITEM THAT AFFECTS SENSE OF TASTE.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 6. (e.g., ALJHDADR*; ALJHDAAX\$DAAZ*)			
RG*, RQ*			
	AMGZ	D	FOOD COATING TYPE
Definition: INDICATES THE TYPE OF FOOD COATING.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 8. (e.g., AMGZDAAXQ*; AMGZDAAEJ\$DAAEL*)			
RG*, RN*, RP*, RQ*, RR*, RS*			
	AFJF	D	SPECIFIC USE
Definition: THE REQUIRED PURPOSE OR APPLICATION FOR WHICH THE ITEM IS DESIGNED.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 24. (e.g., AFJFDCK*; AFJFDCY\$\$DCZ*)			
RQ			
	AMGM	D	NUTRITIVE QUALITY
Definition: AN INDICATION OF WHETHER OR NOT VITAMIN(S) AND MINERAL(S) HAVE BEEN ADDED.			
Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., AMGMDAALP*; AMGMDAALP\$DAADP*)			
		<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
		AALP	ENRICHED
		AADP	PLAIN (includes not enriched)
RQ*			

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
	AMGX	D	FOOD FILLING TYPE
	Definition: INDICATES THE TYPE OF FOOD FILLING.		
	Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 8. (e.g., AMGXDAAER*; AMGXDAAFB\$\$DAAFH*)		
RQ*			
	AKNA	D	INCLOSURE TYPE
	Definition: INDICATES THE TYPE OF INCLOSURE PROVIDED TO COAT, COVER, PROTECT, OR ENCASE THE ITEM.		
	Reply Instructions: Enter the Reply Code from the table below. (e.g., AKNADAW*)		
	<u>REPLY CODE</u> AW	<u>REPLY (AG85)</u> WRAPPED	
RQ*			
	ALJJ	D	OPTIONAL INGREDIENT
	Definition: AN INGREDIENT WHICH MAY BE ADDED TO OR MIXED WITH THE BASIC ITEM.		
	Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 16. (e.g., ALJJDADF*; ALJJDADW\$\$DADF*)		
ALL*			
	AGYA	A	CAN SIZE
	Definition: THE RECOGNIZED TRADE DESIGNATION OR TERM INDICATING THE CAN SIZE.		
	Reply Instructions: Enter the can size. (e.g., AGYAANO. 10*; AGYAANO. 10\$A303*)		
ALL*			
	AGUD	D	SUPPLY PACKAGE TYPE

FIIG T
Section Parts

APP
Key

MRC

Mode Code

Requirements

Definition: INDICATES THE TYPE OF PACKAGE IN WHICH THE
INTERMEDIATE PACKAGES ARE CONTAINED.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 25.
(e.g., AGUDDAK*; AGUDDAB\$DAQ*)

SECTION: S

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

ALL

NAME	D	ITEM NAME
------	---	-----------

Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the index of Approved Item Names. (e.g., NAMED06685*)

ALL

ALPG	D	BRAND NAME
------	---	------------

Definition: THE BRAND NAME ASSIGNED BY THE MANUFACTURER.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 1. (e.g., ALPGDABT*; ALPGDABT\$DAEB*)

ALL*

AFJF	D	SPECIFIC USE
------	---	--------------

Definition: THE REQUIRED PURPOSE OR APPLICATION FOR WHICH THE ITEM IS DESIGNED.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 24. (e.g., AFJFDEQ*; AFJFDEQ\$\$DER*)

ALL

APTX	D	TAX FEATURE
------	---	-------------

Definition: THE TAX FEATURE OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., APTXDAB*)

REPLY CODE

AB

AC

REPLY (AK78)

TAX FREE

TAX PAID

SA, SB

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
	APTY	D	MENTHOLATED CHARACTERISTIC
Definition: AN INDICATION OF WHETHER OR NOT THE ITEM CONTAINS MENTHOL.			
Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., APTYDB*)			
		<u>REPLY CODE</u>	<u>REPLY (AA49)</u>
		B	INCLUDED
		C	NOT INCLUDED

SA

AMJC D PRODUCT SIZE

Definition: AN INDICATION OF THE SIZE OF THE PRODUCT.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 23. (e.g., AMJCDAQ*; AMJCDAAP\$DAR*)

SA

AEWF D FILTER

Definition: AN INDICATION OF WHETHER OR NOT A FILTER IS INCLUDED.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., AEWFDB*)

<u>REPLY CODE</u>	<u>REPLY (AA49)</u>
B	INCLUDED
C	NOT INCLUDED

SA*

ANFG D TIP TYPE

Definition: INDICATES THE TYPE OF TIP PROVIDED.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., ANFGDAAR*; ANFGDAAR\$DAAS*)

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
		<u>REPLY CODE</u>	<u>REPLY (AJ55)</u>
		AAR	CORK
		AAS	CORN
		AAT	HARD PAPER
		AAW	IVORY
		AAX	STRAW
		AAY	WATER

SB

AGXW D PHYSICAL FORM

Definition: THE RECOGNIZED SHAPE, CONFIGURATION, STRUCTURE, OR MOLD OF A SUBSTANCE, NATURAL OR REFINED, THAT MOST NEARLY CORRESPONDS TO THE APPEARANCE OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 17. (e.g., AGXWDHK*; AGXWDHJ\$DFY*)

ALL*

AGUD D SUPPLY PACKAGE TYPE

Definition: INDICATES THE TYPE OF PACKAGE IN WHICH THE INTERMEDIATE PACKAGES ARE CONTAINED.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 25. (e.g., AGUDDAK*; AGUDDAJ\$DFB*)

FIIG T
Section Parts

SECTION: T

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

ALL

NAME	D	ITEM NAME
------	---	-----------

Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the index of Approved Item Names. (e.g., NAMED21269*)

ALL

AEAS	G	MAJOR COMPONENTS
------	---	------------------

Definition: THE PRINCIPAL PARTS THAT ARE INCLUDED IN AN ASSEMBLED UNIT.

Reply Instructions: Enter all replies in clear text. For multiple replies, separate each reply with a semicolon. (e.g., AEASGLIME 10 PACKAGES; ORANGE 10 PACKAGES*)

TA*

AJJW	A	COMPONENT QUANTITY
------	---	--------------------

Definition: THE TOTAL CONTENTS OF THE ITEM.

Reply Instructions: Enter the quantity. (e.g., AJJWA5*)

TA

AGXW	D	PHYSICAL FORM
------	---	---------------

Definition: THE RECOGNIZED SHAPE, CONFIGURATION, STRUCTURE, OR MOLD OF A SUBSTANCE, NATURAL OR REFINED, THAT MOST NEARLY CORRESPONDS TO THE APPEARANCE OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 17. (e.g., AGXWDAN*; AGXWDAN\$DAH*)

ALL*

AGUD	D	SUPPLY PACKAGE TYPE
------	---	---------------------

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
<hr/>			
Definition: INDICATES THE TYPE OF PACKAGE IN WHICH THE INTERMEDIATE PACKAGES ARE CONTAINED.			
Reply Instructions: Enter the applicable Reply Code from Appendix A , Table 25. (e.g., AGUDDAK*; AGUDDAB\$DAJ*)			

SECTION: Y

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

ALL

NAME	D	ITEM NAME
------	---	-----------

Definition: A NOUN, WITH OR WITHOUT MODIFIERS, BY WHICH AN ITEM OF SUPPLY IS KNOWN.

Reply Instructions: Enter the Item Name Code from the index of Approved Item Names. (e.g., NAMED07654*)

YB

AGXW	D	PHYSICAL FORM
------	---	---------------

Definition: THE RECOGNIZED SHAPE, CONFIGURATION, STRUCTURE, OR MOLD OF A SUBSTANCE, NATURAL OR REFINED, THAT MOST NEARLY CORRESPONDS TO THE APPEARANCE OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 17. (e.g., AGXWDAN*; AGXWDAN\$DAH*)

YB

HUES	D	COLOR
------	---	-------

Definition: A CHARACTERISTIC OF LIGHT THAT CAN BE SPECIFIED IN TERMS OF LUMINANCE, DOMINANT WAVELENGTH, AND PURITY.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 4. (e.g., HUESDBU0000*; HUESDAM0000\$DAM0003*)

ALL*

AGYA	A	CAN SIZE
------	---	----------

Definition: THE RECOGNIZED TRADE DESIGNATION OR TERM INDICATING THE CAN SIZE.

Reply Instructions: Enter the can size. (e.g., AGYAANO. 10*; AGYAANO. 10\$A303*)

SECTION: STANDARD

APP

Key MRC Mode Code Requirements

ALL*

FEAT G SPECIAL FEATURES

Definition: THOSE UNUSUAL OR UNIQUE CHARACTERISTICS OR QUALITIES OF AN ITEM NOT COVERED IN THE OTHER REQUIREMENTS AND WHICH ARE DETERMINED TO BE ESSENTIAL FOR IDENTIFICATION.

Reply Instructions: Enter the reply in clear text. Separate multiple replies with a semicolon. (e.g., FEATGADJUSTABLE NOSE CLIP*; FEATGADJUSTABLE NOSE PIECE; DISPOSABLE*)

ALL*

TEST J TEST DATA DOCUMENT

Definition: THE SPECIFICATION, STANDARD, DRAWING, OR SIMILAR INSTRUMENT THAT SPECIFIES ENVIRONMENTAL AND PERFORMANCE REQUIREMENTS OR TEST CONDITIONS UNDER WHICH AN ITEM IS TESTED AND ESTABLISHES ACCEPTABLE LIMITS WITHIN WHICH THE ITEM MUST CONFORM IDENTIFIED BY AN ALPHABETIC AND/OR NUMERIC REFERENCE NUMBER. INCLUDES THE COMMERCIAL AND GOVERNMENT ENTITY (CAGE) CODE OF THE ENTITY CONTROLLING THE INSTRUMENT.

Reply Instructions: Enter the applicable Reply Code from the table below, followed by the 5-position CAGE Code, a dash, and the document identification number.

(e.g., TESTJA12345-CWX654321*;

TESTJA1234A-654321\$\$JB5556A-663654*;

TESTJAA2345-654321\$JB55566-663654*)

REPLY
CODE

REPLY (AC28)

- | | |
|---|--|
| A | SPECIFICATION (Includes engineering type bulletins, brochures, etc., that reflect specification type data in specification format; excludes commercial catalogs, industry directories, and similar trade publications, reflecting general type data on certain environmental and performance requirements and test conditions that are shown as "typical," "average," "nominal," etc.) |
| B | STANDARD (Includes industry or association standards, individual manufacturer standards, etc.) |

FIIG T
Section Parts

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

		C	DRAWING (This is the basic governing drawing, such as a contractor drawing, original equipment manufacturer drawing, etc.; excludes any specification, standard, or other document that may be referenced in a basic governing drawing)
--	--	---	---

ALL*

SPCL	G	SPECIAL TEST FEATURES	
------	---	-----------------------	--

Definition: TEST CONDITIONS AND RATINGS, OR ENVIRONMENTAL AND PERFORMANCE REQUIREMENTS THAT ARE DIFFERENT, MORE CRITICAL, OR MORE SPECIFIC THAN THOSE SPECIFIED IN A GOVERNING TEST DATA DOCUMENT.

Reply Instructions: Enter the reply in clear text. (e.g., SPCLGSELECTED AND TESTED FOR NAVIGATIONAL SYSTEMS*)

ALL*

ZZZK	J	SPECIFICATION/STANDARD DATA	
------	---	-----------------------------	--

Definition: THE DOCUMENT DESIGNATOR OF THE SPECIFICATION OR STANDARD WHICH ESTABLISHED THE ITEM OF SUPPLY.

Reply Instructions: Enter the applicable Reply Code from the table below, followed by the Commercial and Government Entity (CAGE) Code of the entity controlling the document, a dash, and the document designator. The agency that controls the limited coordination document must be preceded and followed by a slash following the designator. The word canceled or superseded must be preceded and followed by a slash for the designator. Professional and industrial association specifications/standards are differentiated from a manufacturer's specification in that the data has been coordinated and published by the professional and industrial association. Include amendments and revisions where applicable.

(e.g., ZZZKJT81337-30642B*;

ZZZKJS81349-MIL-D-180 REV1/CANCELED/*;

ZZZKJP80205-NAS1103*;

ZZZKJS81349-MIL-C-1140C/CE/*;

ZZZKJT81337-30642B\$\$JP80205-NAS1103*)

FIIG T
Section Parts

APP

Key MRC Mode Code Requirements

<u>REPLY CODE</u>	<u>REPLY (AN62)</u>
S	GOVERNMENT SPECIFICATION
T	GOVERNMENT STANDARD
D	MANUFACTURERS SOURCE CONTROL
R	MANUFACTURERS SPECIFICATION
N	MANUFACTURERS SPECIFICATION CONTROL
M	MANUFACTURERS STANDARD
B	NATIONAL STD/SPEC
A	PROFESSIONAL/INDUSTRIAL ASSOCIATION SPECIFICATION
P	PROFESSIONAL/INDUSTRIAL ASSOCIATION STANDARD

NOTE FOR MRC ZZZT: IF THE SPECIFICIATION/STANDARD CITED IN REPLY TO MRC ZZZK IS NONDEFINITIVE, REPLY TO MRC ZZZT. THIS REPLY IS THE DATA WHICH IS NOT RECORDED IN SEGMENT C.

ALL* (See Note Above)

ZZZT J NONDEFINITIVE SPEC/STD DATA

Definition: THE NUMBER, LETTER, OR SYMBOL THAT INDICATES THE TYPE, STYLE, GRADE, CLASS, AND THE LIKE, OF AN ITEM IN A NONIDENTIFYING SPECIFICATION OR STANDARD.

Reply Instructions: Enter the applicable Reply Code from [Appendix A](#), Table 26, followed by the appropriate number, letter, or symbol. (e.g., ZZZTJTY1*; ZZZTJTY1\$JSTA*; ZZZTJTY1\$JSTA*)

ALL*

ZZZW G DEPARTURE FROM CITED DOCUMENT

Definition: THE TECHNICAL DIFFERENTIATING CHARACTERISTIC(S) OF AN ITEM OF SUPPLY WHICH DEPART(S) FROM THE TEXT OF A SPECIFICATION OR A STANDARD IN THAT IT REPRESENTS A SELECTION OF CHARACTERISTICS STATED IN THE SPECIFICATION OR STANDARD AS BEING OPTIONAL, OR A VARIATION FROM ONE OR MORE OF THE STATED CHARACTERISTICS, OR AN ADDITIONAL CHARACTERISTIC NOT STATED IN THE SPECIFICATION OR STANDARD.

Reply Instructions: Enter the reply in clear text. (e.g., ZZZWGAS MODIFIED BY MATERIAL*)

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
------------	-----	-----------	--------------

ALL*

ZZZX	G	DEPARTURE FROM CITED DESIGNATOR
------	---	---------------------------------

Definition: THE VARIATION WHEN THE ITEM IS IN CONFORMITY WITH A TYPE DESIGNATOR COVERED BY A SPECIFICATION OR STANDARD, EXCEPT IN REGARD TO ONE OR MORE TECHNICAL DIFFERENTIATING CHARACTERISTICS.

Reply Instructions: Enter the reply in clear text. (e.g., ZZZXGAS MODIFIED BY MATERIAL*)

ALL*

ZZZY	G	REFERENCE NUMBER DIFFERENTIATING CHARACTERISTICS
------	---	--

Definition: A FEATURE OF THE ITEM OF SUPPLY WHICH MUST BE SPECIFICALLY RECORDED WHEN THE REFERENCE NUMBER COVERS A RANGE OF ITEMS.

Reply Instructions: Enter the reply in clear text. (e.g., ZZZYGCOLOR CODED LEADS*; ZZZYGAS DIFFERENTIATED BY MATERIAL*)

ALL*

CRTL	A	CRITICALITY CODE JUSTIFICATION
------	---	--------------------------------

Definition: THE MASTER REQUIREMENT CODES OF THOSE REQUIREMENTS WHICH ARE TECHNICALLY CRITICAL BY REASON OF TOLERANCE, FIT, PERFORMANCE, OR OTHER CHARACTERISTICS WHICH AFFECT IDENTIFICATION OF THE ITEM.

Reply Instructions: Enter the Master Requirement Code for the requirement, the reply to which renders the item as being critical. (e.g., CRTLAMATL*; CRTLAMATL\$\$ASURF*)

Reply to this requirement only if the header record for the item identification for the item being identified has been coded as critical.

NOTE FOR MRC PRPY: IF DOCUMENT AVAILABILITY CODE B, D, F, OR H, REPLY TO MRC PRPY.

ALL* (See Note Above)

FIIG T
Section Parts

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

PRPY	A	PROPRIETARY CHARACTERISTICS
------	---	-----------------------------

Definition: IDENTIFICATION OF THOSE CHARACTERISTICS INCLUDED IN THE DESCRIPTION FOR WHICH A NON-GOVERNMENT ACTIVITY HAS IDENTIFIED ALL OR SELECTED CHARACTERISTICS OF THE ITEM AS BEING PROPRIETARY AND THEREFORE RESTRICTED FROM RELEASE OUTSIDE THE GOVERNMENT WITHOUT PRIOR PERMISSION OF THE ORIGINATOR OF THE DATA.

Reply Instructions: Enter the MRC codes of the individual characteristics of the description which are marked proprietary on the technical data, using AND coding (\$\$) for multiple characteristics. If all the MRCs are proprietary, enter the reply PACS. If none of the MRCs is proprietary, enter the reply NPAC. (e.g., PRPYAPACS*; PRPYANPAC*; PRPYAMATL\$ASURF*)

ALL*

ELRN	G	EXTRA LONG REFERENCE NUMBER
------	---	-----------------------------

Definition: A REFERENCE NUMBER EXCEEDING 32 POSITIONS.

Reply Instructions: Enter the entire reference number. Do not include the 5-position Commercial and Government Entity (CAGE) Code unless there is more than one extra long reference number on the NSN, (e.g., ELRNGANN112036BIL060557LEN313605UZ62365*).

If there is more than one extra long reference number on the NSN, include the CAGE or NCAGE and separate each reference by using the "&" character, (e.g., 28480 ANN112036BIL060557LEN313605UZ62365 & S1234 NN112036BIL060557LEN313605UZ62365).

In determining quantity of characters in the reference number, count will be made after modification in accordance with Volume 2, Chapter 9, FLIS Procedures Manual, DoD 4100.39-M.

ALL*

ELCD	D	EXTRA LONG CHARACTERISTIC DESCRIPTION
------	---	---------------------------------------

Definition: A DESCRIPTION THAT EXCEEDS 5000 CHARACTERS.

Reply Instructions: Enter the Reply Code from the table below. (e.g., ELCDDA*)

REPLY
CODE

REPLY (AN58)

FIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
		A	ADDITIONAL DESCRIPTIVE DATA ON MANUAL RECORD

SECTION: SUPPTECH

APP

Key	MRC	Mode Code	Requirements
-----	-----	-----------	--------------

ALL

AFJK	J	CUBIC MEASURE
------	---	---------------

Definition: A MEASUREMENT OF VOLUME TAKEN BY MULTIPLYING THE LENGTH BY THE WIDTH BY THE HEIGHT OF AN ITEM AND RENDERED IN CUBIC UNITS.

Reply Instructions: Enter the applicable Reply Code from the table below, followed by the numeric value. (e.g., AFJKJB8.000*; AFJKJC8.0*)

<u>REPLY CODE</u>	<u>REPLY (AD42)</u>
C	CUBIC CENTIMETERS
F	CUBIC FEET
B	CUBIC INCHES
E	CUBIC METERS

ALL

AQGP	J	APPROXIMATE SHELF LIFE
------	---	------------------------

Definition: THE APPROXIMATE SHELF LIFE (STORAGE TIME) OF THE ITEM.

Reply Instructions: Enter the applicable Reply Code from the table below, followed by the numeric value. (e.g., AQGPJMH9.0*)

<u>REPLY CODE</u>	<u>REPLY (AH68)</u>
DY	DAYS
MH	MONTHS
YR	YEARS

ALL

BBRG	D	STORAGE TYPE
------	---	--------------

Definition: INDICATES THE TYPE OF STORAGE SPACE REQUIRED FOR AN ITEM IN ORDER TO PROVIDE THE DEGREE OF PROTECTION NECESSARY TO MAINTAIN SERVICEABILITY STANDARDS.

Reply Instructions: Enter the applicable Reply Code from the table below. (e.g., BBRGDAE*; BBRGDAE\$DAA*)

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
		<u>REPLY CODE</u>	<u>REPLY (AM81)</u>
		AQ	Chilled Warehouse (use Reply Code AA) CONTROLLED HUMIDITY UNHEATED WAREHOUSE
		AD	CONTROLLED HUMIDITY WAREHOUSE
		AM	DEHUMIDIFIED WAREHOUSE
		AE	GENERAL PURPOSE WAREHOUSE
		AA	REFRIGERATED WAREHOUSE
		AJ	UNHEATED WAREHOUSE

ALL

AFJQ J STORAGE TEMP RANGE

Definition: THE MEANS BY WHICH THE ITEM IS PACKED.

Reply Instructions: Enter the applicable Reply Code from the table below, followed by the numeric value. Precede negative values with M and positive values with P. (e.g., AFJQJCM10.0/P10.0*)

<u>REPLY CODE</u>	<u>REPLY (AB36)</u>
C	DEG CELSIUS
F	DEG FAHRENHEIT
K	DEG KELVIN

ALL

SUPP G SUPPLEMENTARY FEATURES

Definition: CHARACTERISTICS OR QUALITIES OF AN ITEM, NOT COVERED IN ANY OTHER REQUIREMENT, WHICH ARE CONSIDERED ESSENTIAL INFORMATION FOR ONE OR MORE FUNCTIONS EXCLUDING NSN ASSIGNMENT.

Reply Instructions: Enter the reply in clear text. (e.g., SUPPGMAY INCL HOLE IN UPPER SUPPORT FOR MTG DURING SHIPMENT*)

ALL

ZZZP J PURCHASE DESCRIPTION IDENTIFICATION

FIIG T
Section Parts

APP Key	MRC	Mode Code	Requirements
------------	-----	-----------	--------------

Definition: THE CONTROLLING ACTIVITY AND IDENTIFICATION OF A DOCUMENT USED IN LIEU OF A SPECIFICATION IN THE PROCUREMENT OF AN ITEM OF SUPPLY.

Reply Instructions: Enter the 5-position Commercial and Government Entity (CAGE) Code, followed by a dash and the identifying number of the document.

(e.g., ZZZPJ81337-30624A*)

ALL

ZZZV	G	FSC APPLICATION DATA
------	---	----------------------

Definition: THE JUSTIFICATION FOR THE ASSIGNMENT OF A FEDERAL SUPPLY CLASS (FSC) TO AN ITEM BASED ON THE CLASSIFICATION OF THE NEXT HIGHER CLASSIFIABLE ASSEMBLY.

Reply Instructions: Enter the name of the next higher classifiable assembly in clear text. (e.g., ZZZVGFUEL SYSTEM, GASOLINE ENGINE, NONAIRCRAFT*)

ALL

CXCY	G	PART NAME ASSIGNED BY CONTROLLING AGENCY
------	---	--

Definition: THE NAME ASSIGNED TO THE ITEM BY THE GOVERNMENT AGENCY OR COMMERCIAL ORGANIZATION CONTROLLING THE DESIGN OF THE ITEM.

Reply Instructions: Enter the reply in clear text. (e.g., CXCYGLINE PROCESSOR CONTROL BOARD*)

FIG T
Section Parts

FIG T
Section Parts

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Reply Tables

Table 1 - BRAND NAMES	228
Table 2 - CURING METHODS	231
Table 3 - CUT FEATURES.....	231
Table 4 - COLORS	232
Table 5 - CONCENTRATED STRENGTHS.....	233
Table 6 - FLAVORS.....	234
Table 7 - FOOD QUALITIES	236
Table 8 - FOOD TYPES.....	239
Table 9 - FOOD VARIETIES	248
Table 10 - FORMULA TYPES	249
Table 11 - GROUP CLASSIFICATIONS.....	250
Table 12 - INGREDIENT PERCENTAGES.....	250
Table 13 - LIVESTOCK MARKET CLASSES	253
Table 14 - MATURITY STAGES.....	253
Table 15 - MENU TITLES.....	253
Table 16 - OPTIONAL INGREDIENTS.....	254
Table 17 - PHYSICAL FORMS	256
Table 18 - PORTION CUT NAMES.....	261
Table 19 - POULTRY MARKET CLASSIFICATIONS	265
Table 20 - PREPARATION TYPES	266
Table 21 - PRESERVATIVE PACK TYPES.....	268
Table 22 - PRODUCT TYPES	268
Table 23 - PRODUCT SIZES.....	272
Table 24 - SPECIFIC USES	274
Table 25 - UNIT PACKAGE TYPES	275
Table 26 - NONDEFINITIVE SPEC/STD DATA.....	277
Table 27 - PREPARATION LIQUIDS	279

Table 1 - BRAND NAMES
BRAND NAMES

<u>REPLY CODE</u>	<u>REPLY (AH62)</u>
ABC	ALPINE
AAR	AMERICAN PEARL
ABD	APPLE
ABE	ASTHMADOR
ABF	B AND W
ABG	BEECHNUT
ABH	BELAIR
ABJ	BENSON AND HEDGES
ABK	BLOOD HOUND
AAS	BLUE ROSE
ABL	BOND STREET
ABM	BRIGGS
ABN	BROWNS MULE
ABQ	BUGLER
ABR	BULL DURHAM
ABS	BURGUNDY
ABP	BURTON SCOTCH
AAT	CALROSE
ABT	CAMEL
AAB	CANADA DRY
ABW	CARTER HALL
ABX	CASCADE
ABY	CAVALIER
ABZ	CHESTERFIELD
AAC	CLIQUEOT CLUB
AAD	COCA COLA
ACA	COLONY
ACB	COPENHAGEN
ACC	COTTON BALL
ACD	COUNTRY DOCTOR
ACE	CROSBY SQUARE
ACF	DAYS WORK
AAF	DIET PEPSI
ACG	DILLS BEST
ACH	DOMINO
ACL	DU MAURIER
ACJ	DUKE
ACK	DUKES MIXTURE
ACM	EDGEWORTH EXECUTIVE MIXTURE
ACN	EDGEWORTH READY RUBBER
AAX	ELBERTA
ACP	EMBASSY
ACQ	ENGLISH OVALS

<u>REPLY CODE</u>	<u>REPLY (AH62)</u>
ACR	ERIK
ACS	FATIMA
ACT	FIELD AND STREAM
ACW	FISH HOOK
AAV	FOLIAGE
AAW	FORTUNA
AAG	FRESCA
ACX	FRIENDS
ACY	GALAXY
ACZ	GARRETT
ADA	GEORGE WASHINGTON
ADB	GOLDEN GRAIN
ADC	GRANGER
ADD	GRANGER TWIST
ADE	HALF AND HALF
ADF	HELMAR
ADG	HERBERT TAREYTON
ADH	HI-PLANE
ADJ	HIT PARADE
ADK	HOLIDAY
ADL	INDIAN HOUSE
ADM	JACK O'DIAMOND
ADN	JOHN ROLFE, PEACH BRANDY FLAVOR
ADP	JOLLY
ADQ	KENT
ADR	KENTUCKY CLUB
ADS	KENTUCKY CLUB AROMATIC MIXTURE
ADT	KENTUCKY KINGS
ADW	KITE
ADX	KOOL
ADY	L AND M
ADZ	LARK
AEA	LIFE
AAH	LIKE
AEB	LUCKY STRIKE
AEC	MADERIA MIXTURE
AED	MAIL POUCH
AEE	MAPLETON
AEF	MARLBORO
AEG	MARVEL
AEH	MARVELS
AEJ	MASTERPIECE
AEK	MICKY
AEL	MODEL
AEM	MODEL AROMATIC
AEN	MONTCLAIR
AEP	MURAD
AEQ	NEWPORT

<u>REPLY CODE</u>	<u>REPLY (AH62)</u>
AER	OASIS
AES	OLD GOLD
AET	OLD NORTHERN STATE
AEW	PALL MALL
AEX	PARLIAMENT
AEY	PAXTON
AHH	PEARL
AAE	PEPSI
AEZ	PHILLIP MORRIS
AFA	PICNIC TWIST
AFB	PIEDMONT
AFC	PRINCE ALBERT
AFD	RALEIGH
AAZ	RED BOW
AFE	RED JUICE
AFF	REVELATION
AFG	RIPPLE
AFH	ROI-TAN
AFJ	ROLL-RITE
AFK	SALEM
AFL	SANO
ABA	SANTA CLARA
AAJ	SEVEN UP
AAK	SHASTA WATER
AFM	SILVA THINS 100S
AFN	SIR WALTER RALEIGH
AFP	SPARK PLUG
AFQ	SPRING
AAL	SPRING BEVERAGE
AAM	SPRITE
AFR	STAR
AFS	STRATFORD
AFT	STUD
AAN	TAB
AFW	TARGET
AAP	TEEM
AFX	TEMPO
AFY	TOP
AFZ	TRUE
AGA	TUBE ROSE
AGB	TUXEDO
AGC	UNION JACK
AGD	UNION LEADER
AGE	UNION STANDARD
AGF	VELVET
AAQ	VERNORS
AGG	VICEROY
AGH	WALNUT

<u>REPLY CODE</u>	<u>REPLY (AH62)</u>
AGJ	WATERFORD
AGK	WINGS
AGL	WINSTON
AGM	YELLOW TAG
AGN	YORK
AGP	YUKON
ABB	ZANTE

Table 2 - CURING METHODS
CURING METHODS

<u>REPLY CODE</u>	<u>REPLY (AJ05)</u>
AB	BOX
AH	DRY SALT
AC	DRY SUGAR BOX
AD	INJECTION
AE	PENETRATION
AG	SMOKED
AF	SWEET PICKLE

Table 3 - CUT FEATURES
CUT FEATURES

<u>REPLY CODE</u>	<u>REPLY (AH42)</u>
AB	BEHEADED
AK	BLADE-IN
AJ	BLADELESS
AL	BONE-IN
AM	BONE-OUT
AN	BONED
AP	BONELESS
AQ	CELLAR TRIM
AR	CLOD-IN
AS	CLOD-OUT
AT	CLOSE TRIM
AY	DECKLE-OFF
AX	DECKLE-ON
AW	DEFATTED
AC	DEVEINED
AD	DRAWN
AZ	FRENCHED
AE	INDIVIDUAL PORTIONS
BA	PARTIALLY BONED
BB	PARTIALLY BONELESS
BC	PARTIALLY SKINNED
AF	PORTION BLOCKS

<u>REPLY CODE</u>	<u>REPLY (AH42)</u>
BE	REGULAR
BF	RUMP AND SHANK OFF
BD	RUMP AND SHANK ON
BG	SEMIBONELESS
BJ	SHANK-OFF
BK	SHANK-ON
BH	SHANKLESS
BL	SIDES SQUARED
AH	SKIN-ON
AG	SKINLESS
BM	SKINNED
BN	TRIMMED

Table 4 - COLORS
COLORS

<u>REPLY CODE</u>	<u>REPLY (AD06)</u>
AM0000	AMBER
AM0005	AMBER, DARK
AM0003	AMBER, LIGHT
BU0000	BLUE
BU0098	BLUE, BRILLIANT
BR0000	BROWN
BR0042	BROWN, CARAMEL
BR0010	BROWN, DARK
BR0003	BROWN, LIGHT
BR0004	BROWN, MEDIUM
BR0041	CARAMEL
CL0000	CLEAR
CR0000	CREAM
CR0004	CREAM, LIGHT
CR0001	CREAM WHITE
MS0069	DARK (Invalid)
MS0022	EGGSHELL
MS0080	EXTRA LIGHT (Invalid)
GL0000	GOLD
GR0000	GREEN
GR0032	GREEN, LIGHT
GR0070	GREEN, MINT
GR0076	LEMON LIME
MS0070	LIGHT (Invalid)
NA0000	NATURAL
RG0000	ORANGE
RG0001	ORANGE-RED
PK0000	PINK
PK0010	PINK, LIGHT
RE0000	RED

<u>REPLY CODE</u>	<u>REPLY (AD06)</u>
RE0009	RED, BRIGHT
RE0035	RED, DARK
RE0042	RED, LIGHT
RE0014	RED, MEDIUM
RE0074	RED, STRAWBERRY
RE0072	RED, TOMATO
MS0219	STRAW, LIGHT
TA0000	TAN
TA0005	TAN-WHITE
WH0000	WHITE
WH0030	WHITE, EXTRA
WH0031	WHITE, WATER
WH0028	WHITE, YELLOWISH
YE0000	YELLOW
YE0014	YELLOW, GOLDEN
YE0019	YELLOW, LEMON
YE0018	YELLOW, LIGHT
YE0041	YELLOW, MEDIUM

Table 5 - CONCENTRATED STRENGTHS
CONCENTRATED STRENGTHS

<u>REPLY CODE</u>	<u>REPLY (AJ66)</u>
AB	EXTRA
AY	HEAVY
AZ	LIGHT
BA	MEDIUM
AC	PURE
AD	SINGLE
AE	STANDARD
AP	1 PLUS 1
AQ	1 PLUS 3
AR	1 PLUS 5
AF	2X
AS	3 PLUS 1
AM	3-1/2 GRAIN
AT	4 PLUS 1
AW	4-1/2 PLUS 1
AG	4X
AN	5 GRAIN
AA	5 PLUS 1
AX	6 PLUS 1
AH	8X
BB	40 GRAIN
AJ	40 GRAMS
BC	50 GRAIN
AK	50 GRAMS

<u>REPLY CODE</u>	<u>REPLY (AJ66)</u>
AL	100 GRAMS

Table 6 - FLAVORS
FLAVORS

<u>REPLY CODE</u>	<u>REPLY (AH49)</u>
ABD	APPLE
AAM	ASSORTED
ACW	ASSORTED CUSTARD
ABE	BANANA
ABF	BLACK CHERRY
AFK	BLACK RASPBERRY
ACX	BLACK RASPBERRY PUREE
ACY	BLACK WALNUT
AAN	BLACKBERRY
AGH	BLUEBERRY
AHE	BROWN SUGAR
ACZ	BUTTER BRICKLE
AGJ	BUTTER VANILLA
ADA	BUTTERSCOTCH
AGK	BUTTERSCOTCH, FRENCH CREME
ADB	BUTTERSCOTCH MARBLE
ABG	CANE SUGAR
ABH	CARAMEL
AAB	CARAWAY
ABJ	CHEESE
AAP	CHERRY
AFL	CHERRY ALMOND
ADC	CHERRY PINEAPPLE
AGL	CHERRY PLUM
ADP	CHICKEN
ABK	CHOCOLATE
ADD	CHOCOLATE CHIP
ADE	CHOCOLATE CUSTARD
AGM	CHOCOLATE, FRENCH CREME
ADF	CHOCOLATE FUDGE
ABL	CINNAMON
ABM	CITRIC ACID
ABN	COCOA
ABP	COCONUT
ABQ	COCONUT CREAM
AGN	COCONUT PECAN
ABR	COFFEE
AGP	COFFEE MAPLE
AAQ	COLA
ADS	CRABMEAT
AFM	CRANBERRY

<u>REPLY CODE</u>	<u>REPLY (AH49)</u>
AFN	CREME
ABS	CURRANT
AGQ	CURRANT RASPBERRY
ABT	DEXTROS
ABW	DUTCH CHOCOLATE
ADT	EGG
ADG	EGGNOG
AGR	FIG
ABX	FRUIT
AFP	FRUIT PUNCH
ADH	FUDGE
ADJ	FUDGE MARBLE
AAR	GINGER ALE
AAS	GINGER ALE, PALE DRY
AAT	GRAPE
AFQ	GRAPEFRUIT
ADW	HAM
AAC	HICKORY-SMOKE
AGS	IMITATION BUTTERSCOTCH
AAU	IMITATION CHERRY
AGT	IMITATION CHOCOLATE
AAV	IMITATION CITRUS
AFR	IMITATION FRUIT PUNCH
AFS	IMITATION GINGER ALE
AAW	IMITATION GRAPE
AFT	IMITATION LEMON
AFW	IMITATION LEMON LIME
AFX	IMITATION LIME
ABZ	IMITATION MAPLE
AFY	IMITATION ORANGE
ADK	IMITATION PINEAPPLE
AGY	IMITATION RASPBERRY
AFZ	IMITATION ROOT BEER
AGA	IMITATION STRAWBERRY
ABY	IMITATION WILD CHERRY
AAX	LEMON
ADL	LEMON CUSTARD
AGW	LEMON, FRENCH CREME
AAZ	LEMON LIME
AHF	LEMON OIL
AAZ	LIME
ACA	MALT
AGX	MALTED MILK
ACB	MAPLE
ADM	MAPLE CUSTARD
AAD	MELLOW
AAE	MILD
ADN	MINT

<u>REPLY CODE</u>	<u>REPLY (AH49)</u>
AAF	NATURAL
ACF	NECTAR CHERRY
ACG	NECTARINE PUREE
ABA	ORANGE
ACC	ORANGE COCONUT
ACH	ORANGE CUSTARD
ACJ	ORANGE PINEAPPLE
AGB	PAPAYA
AEX	PEACH
ACK	PECAN PRALINE
ACL	PEPPERMINT
AAG	PIMENTO
ACM	PINEAPPLE
AGC	PINEAPPLE GRAPEFRUIT
ACN	PINEAPPLE PISTACHIO
AGD	PINK LEMON
AAH	PLAIN
AGF	PRUNE
ABB	RASPBERRY
ACP	RASPBERRY CUSTARD
AGZ	RED GRAPE
AGG	RED RASPBERRY
AFA	ROOT BEER
AAJ	SHARP
AHH	SHRIMP
AAK	SMOKED
ADQ	SPEARMINT
ABC	STRAWBERRY
ACQ	STRAWBERRY CUSTARD
AHB	STRAWBERRY, FRENCH CREME
AHA	STRAWBERRY RHUBARB
AAL	TANGY
AHG	TAPIOCA
ADX	TUNA
ACR	TUTTI FRUTTI
AHJ	UNFLAVORED
ACD	VANILLA
ACS	VANILLA CUSTARD
AHC	VANILLA, FRENCH CREME
ACE	WALNUT
ADR	WILD CHERRY
AHD	WILD CHERRY, FRENCH CREME

Table 7 - FOOD QUALITIES
FOOD QUALITIES

REPLY CODE REPLY (AE99)

<u>REPLY CODE</u>	<u>REPLY (AE99)</u>
AC	BEST COMMERCIAL
AD	CHOICE
AE	COARSE GRIND
EA	COMBINATION GRADE
AF	COMMERCIAL
DR	CONSUMER GRADE A
CK	DARK COLOR BLEND
AY	DOMESTIC
DD	EXTRA
AG	EXTRA FANCY
CL	EXTRA FINE
DE	EXTRA GRADE
AH	FANCY
BF	FINE
AJ	FINE GRIND
CM	FIRST CLEAR
AK	GRADE A
BG	GRADE A, FANCY
BA	GRADE A, NO. 1
DF	GRADE A, 92 SCORE
BB	GRADE AA
BC	GRADE AA, FANCY
DG	GRADE AA, 93 SCORE
AL	GRADE B
BH	GRADE B, CHOICE
EB	GRADE B, EXTRA STD
GB	GRADE B OR BETTER
DP	GRADE B, STANDARD
BJ	GRADE C
BK	GRADE C, STD
AM	HIGH COMMERCIAL
CN	HIGH COMMERCIAL, FANCY
CP	HIGH GLUTEN
AZ	IMPORTED
CQ	INTERMEDIATE BLEND
CR	INTERMEDIATE PATENT
BE	ITALIAN
CS	LIGHT COLOR BLEND
CT	MEDIUM GRADE BLEND
AN	MEDIUM GRIND
DN	NO. 1 BOILER
AP	NO. 1 GRADE
BL	NO. 2 GRADE
BM	NO. 3 GRADE
CX	NO. 4 GRADE
CY	NO. 5 GRADE
DH	PREMIUM GRADE
DS	PROCUREMENT GRADE 1

FIIG T113
APPENDIX A

<u>REPLY CODE</u>	<u>REPLY (AE99)</u>
DT	PROCUREMENT GRADE 3 AT DESTINATION
AQ	REGULAR GRIND
CZ	SHORT PATENT
DW	STANDARD GRADE
BN	STD
DA	STRAIGHT GRADE
BP	US CANNER
BQ	US CHOICE
EQ	US COMMERCIAL
BR	US CUTTER
DX	US EXTRA
DJ	US EXTRA GRADE
DY	US EXTRA LARGE
ER	US EXTRA NO. 1
DQ	US FANCY
BT	US GOOD
BW	US GOOD OR BETTER
AR	US GRADE A
AW	US GRADE A, FANCY
BS	US GRADE A OR B, NEW CASTLE DISEASE FREE, UNITED KINGDOM ONLY
DL	US GRADE A, 92 SCORE
BD	US GRADE AA
DM	US GRADE AA, 93 SCORE
AS	US GRADE B
EC	US GRADE B, CHOICE
GC	US GRADE B, EXTRA STD
AX	US GRADE B, STD
DK	US GRADE B, 90 SCORE
AT	US GRADE C
ED	US GRADE C, STD
DZ	US MEDIUM
BX	US NO. 1
EE	US NO. 1, BRIGHT
EF	US NO. 1, BRONZE
EG	US NO. 1, EARLY
EH	US NO. 1, GOLDEN
GA	US NO. 1, JUMBO
EJ	US NO. 1, LARGE
EK	US NO. 1, RUSSET
EL	US NO. 1, SAWDUST PACK
EM	US NO. 1, SMALL
ES	US NO. 1, TABLE
BY	US NO. 2
EN	US NO. 2, BRIGHT
EP	US NO. 2, RUSSET
BZ	US NO. 3
DB	US NO. 4
DC	US NO. 5

<u>REPLY CODE</u>	<u>REPLY (AE99)</u>
CA	US PRIME
CB	US STD
CC	US UTILITY
CD	US UTILITY OR BETTER
CE	USDA CHOICE
CG	USDA GOOD
CF	USDA GRADE A
CH	USDA PRIME
CJ	USDA STD

Table 8 - FOOD TYPES
FOOD TYPES

<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
AABW	ALBACORE
AAYN	ALMOND
AADF	AMERICAN
AADY	ANGEL FOOD
AAKK	ANIMAL
AAAB	APPLE
AAMG	APPLE-BLACKBERRY
AAMH	APPLE-CHERRY
AAMJ	APPLE-CRABAPPLE
AAMK	APPLE-CURRANT
AAML	APPLE-ELDERBERRY
AAMM	APPLE-GRAPE, CONCORD TYPE
AAMN	APPLE-MINT
AAMP	APPLE-PINEAPPLE
AAMQ	APPLE-PLUM
AAMR	APPLE-RED RASPBERRY
AAMS	APPLE-STRAWBERRY
AADZ	APPLESAUCE
AAEA	APPLESAUCE-RAISIN
AAMW	APPLESUACE-APRICOT
AAAC	APRICOT
AAMT	APRICOT-PINEAPPLE
AAMX	APRICOT WITH FARINA
AAND	APRICOT WITH TAPIOCA
AAKL	ARTIFICIAL
AATB	ASPARAGUS
AAEB	ASSORTED
AABX	ATLANTIC
AANJ	BACON AND EGG YOLK
AANK	BANANA
ABAD	BARBECUE
ABAT	BARLEY
AANL	BARLEY CEREAL

FIIG T113
APPENDIX A

<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
AANM	BEAN
AATC	BEAN WITH BACON
AAKM	BEEF
AANN	BEEF AND BARLEY
AANP	BEEF AND BEEF BROTH
ABAS	BEEF AND NOODLES W/TOMATO PIECES
AANQ	BEEF AND NOODLES WITH VEGETABLES
AATD	BEEF BOUILLON
AANW	BEEF BROTH
AATE	BEEF CONSOMME
AATF	BEEF EXTRACT
AATG	BEEF FLAVOR
AATH	BEEF GRANULATED
AANR	BEEF-LAMB
AANS	BEEF LIVER
AANT	BEEF LIVER AND BEEF LIVER BROTH
AAAA	BEEF-MUTTON
AATJ	BEEF NOODLE
AANX	BEEF WITH BEEF HEART
AAYP	BEEF WITH TOMATO SAUCE
AANY	BEEF WITH VEGETABLES
AANZ	BEETS
AAA	BERRIES
AAEC	BISMARK
AATK	BISQUE CRAW-FISH
AAAD	BITTER ORANGE
AAAF	BLACK RASPBERRY
AAAE	BLACKBERRY
AAMY	BLACKBERRY, SEEDLESS
AAMZ	BLACKBERRY WITH SEEDS
ABAE	BLEU CHEESE
AABY	BLUE
AANA	BLUEBERRY
AAJZ	BONED LOIN
AAAG	BOYSENBERRY
AAED	BRAN
AAHN	BRAUNSCHWEIGER
ABAW	BREAD
ABAX	BROWN
ABAQ	BROWN SUGAR
AABZ	BROWNIES
AAEE	BUCKWHEAT
AAEF	BUTTER CRUNCH ALMOND
AAYY	BUTTER GEM
AAEG	BUTTER PECAN
AAEH	BUTTER PECAN IN SYRUP
AAYQ	BUTTERMILK
AAEJ	BUTTERSCOTCH

FIIG T113
APPENDIX A

<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
ABAF	CAESAR
AAAYR	CAKE
AAAXQ	CANDY
AAEK	CANDY PEICES
AAEL	CARAMEL
AAEM	CARAMEL FUDGE
AAPA	CARROTS
AAEN	CASHEW NUT
AADG	CHEDDAR
AALR	CHEDDAR CHEESE
AAEP	CHEESE
AAYT	CHEESE WITH TOMATO SAUCE
AAAH	CHERRY
AAEQ	CHERRY CLASSIC
AANB	CHERRY, MARASCHINO
AAJR	CHICKEN
AAPB	CHICKEN AND BROTH
AAPC	CHICKEN AND CHICKEN BROTH
AATL	CHICKEN BROTH
ABAJ	CHICKEN, CLEAR BROTH
AATM	CHICKEN CONSOMME
ABAH	CHICKEN DUMPLING
ABAY	CHICKEN FLAVOR
AATN	CHICKEN FLAVORED WITH CHICKEN MEAT
AATP	CHICKEN FLAVORED WITH NOODLES
AATQ	CHICKEN GRANULE
AATR	CHICKEN GUMBO
ABAG	CHICKEN GUMBO WITH VEGETABLE AND RICE
AATS	CHICKEN NOODLE
AATT	CHICKEN NOODLE WITH DICED CHICKEN MEAT
AAPD	CHICKEN SOUP
AATW	CHICKEN WITH DEHYDRATED VEGETABLES
AATX	CHICKEN WITH NOODLES AND VEGETABLES
AATY	CHICKEN WITH RICE
AAPE	CHICKEN WITH VEGETABLES
AAALS	CHILI GRAVY
AAER	CHOCOLATE
AAES	CHOCOLATE BROWNIE
AAET	CHOCOLATE BROWNIE WITH NUTS
AAYW	CHOCOLATE CHIP
AAPG	CHOCOLATE CUSTARD
AAEW	CHOCOLATE FLOAT
AAAXW	CHOCOLATE FUDGE
AAEX	CHOCOLATE MALTED
AAEY	CHOCOLATE MARBLE
AAEZ	CHOCOLATE MINT
AAPF	CHOPPED CHICKEN
AAFA	CHOW MEIN

<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
AATZ	CHUNK CHICKEN
AAYZ	CINNAMON
AAZA	CINNAMON RAISIN
AAZB	CINNAMON STREUSEL
AAFB	COCONUT
AAFC	COCONUT MACAROON
AACA	COD
AAFD	COFFEE CAKE
AACB	COHO
AAKR	COLLAGEN
AAWA	CONSOMME
AALL	CORN
AAFE	CORN-REFINERS
AAFF	CORN SYRUP
AAFG	CORONET
AADH	COUNTRY (incl farm style)
AACC	COVE
AAAJ	CRABAPPLE
AAZC	CRACKED WHEAT
AAFH	CREAM
AAWB	CREAM FLAVORED
AAFJ	CREAM FONDANT
AAWC	CREAM OF ASPARAGUS
AAWD	CREAM OF CARROT
AAWE	CREAM OF CELERY
AAWF	CREAM OF CHICKEN
AAWG	CREAM OF GREEN PEA
AAWH	CREAM OF MUSHROOM
AAWJ	CREAM OF ONION
AAWK	CREAM OF PEA
AAWL	CREAM OF POTATO
AAWM	CREAM OF SPINACH
AAWN	CREAM OF TOMATO
AAWP	CREAM OF VEGETABLE
AAFK	CREAM SQUARE
AADJ	CREAMED
AAFL	CRUSHED CHERRIES
AAFM	CRUSHED PINEAPPLES
AAFN	CRUSHED STRAWBERRIES
AAAL	CURRANT
AANC	CURRANT-APPLE
AAPH	CUSTARD PUDDING
AADK	DAISY (incl triplet style)
AAAN	DAMSON PLUM
AAFP	DANISH
AAFQ	DARK
AAKS	DARK RYE
AAFR	DATE

FIIG T113
APPENDIX A

<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
AAKT	DEFATTED SOY
AAJS	DEVILED HAM
AAFS	DEVILS FOOD
AACD	EASTERN
AAFT	EGG
AAPI	EGG YOLK
AAAQ	ELDERBERRY
AAFW	ENROBED
AAFX	FAN-TAN
AAAR	FIG
AAFY	FINGER
AADL	FLAT
AACE	FLOUNDER
AAFZ	FRENCH
AAWQ	FRENCH ONION
ABAK	FRENCH ONION WITH TOASTED ONIONS
AAGA	FRIED CAKE
AAGB	FRUIT
AAJT	FRYER
AAJW	GENOA
AAGC	GINGER-BREAD
AAGD	GLAZED
AAGE	GOLDEN POUND
AAGF	GOLDEN SPONGE
ABBA	GOOSE
AAAS	GOOSEBERRY
AAZE	GRAHAM CRACKER
AAAT	GRAPE
AANE	GRAPE, CONCORD TYPE
AAAW	GRAPEFRUIT
AAPK	GREEN BEANS
AAWR	GREEN PEA
AAWS	GREEN VEGETABLE
AAAY	GUAVA
AACF	GULF
AACG	HADDOCK
AAPL	HAM
AAPM	HAM AND HAM BROTH
AACH	HARD
AAKW	HARD RED SPRING WHEAT
AAKX	HARD RED WINTER WHEAT
AAKY	HARD WHEAT
AACJ	HERRING
AAKN	HOG
AAGG	HONEY
AAGH	HONEY-BRAN
AAGJ	HONEY STICK
AAGK	ICED

<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
AAAX	INTESTINE, ARTIFICIAL
AAJX	ITALIAN
AAGM	JELLY
AAGN	JELLY ROLL
AAAY	KIDNEY BEANS
AACK	KING CRAB
AAZ	KONINGINNE SOUP
AAGP	KRUNCHY APPLE
AAPN	LAMB
AAPP	LAMB AND BROTH
AAPQ	LAMB AND LAMB BROTH
AAJY	LEBANON
AAZF	LEMON
AAGQ	LEMON CHIFFON
AAGR	LEMON CHIP
AAZG	LEMON FLAKE
AAGS	LEMON FLOAT
AAZD	LEMON GOLD
AAWT	LENTIL
AAGT	LIGHT
AAKZ	LIGHT RYE
AACL	LINGCOD
AAPR	LIVER
AAPS	LIVER-BACON
AAPT	LIVER-VEGETABLE
AABA	LOGANBERRY
AAGW	LONG JOHN
AADM	LONGHORN
AALA	LOW-FAT SOY
AAPW	MACARONI-TOMATO WITH BEEF AND BACON
AACM	MAIN
AAWW	MANHATTAN
AAGY	MAPLE
AAGZ	MAPLE-WALNUT
AAZX	MARDI GRAS
AAW	MARMALADE
AAHA	MARSHMALLOW
AAHB	MARSHMALLOW BASE CAKE
AACN	MEDIUM RED
AALB	MEDIUM RICE
AALC	MEDIUM RYE
AAHC	MELBA SAUCE
AAGX	MILK
AAHD	MILK CHOCOLATE
AAWX	MINESTRONE
AABB	MINT
AANF	MINT, APPLE BASE
AAPX	MIXED CEREAL

<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
AAPY	MIXED FRUIT
AAPZ	MIXED VEGETABLES
AAZS	MOZZARELLA
AAWY	MULLIGATAWNY
ABAL	MUSHROOM
AAWZ	NAVY BEAN
AAKA	NEW ENGLAND
AXXA	NEW YORK
AAXB	NOODLE
AAXC	NOODLE WITH BEEF STOCK
AAHE	NUT(S)
AAHF	OATMEAL
AARA	OATMEAL CEREAL
AARB	OATMEAL, INSTANT CEREAL
AARC	OATMEAL PABLUM
AACP	OCEAN PERCH
AAKB	OLIVE-PIMENTO
AACQ	OLYMPIA
AAXD	ONION
AABC	ORANGE
AAHG	ORANGE-MANDARIN
ABA	OXTAIL
AAXE	OYSTER
AARD	PABLUM
AARE	PABLUM HIGH PROTEIN CEREAL
AACR	PACIFIC
AAHH	PAN RUSK
AAHJ	PARKER HOUSE
AADN	PARMESAN
AABD	PEACH
AANG	PEACH, CLINGSTONE YELLOW
AANH	PEACH, FREESTONE YELLOW
AAHK	PEANUT
AAHL	PEANUT BUTTER
AABE	PEAR
AARF	PEARS-PINEAPPLE
AARG	PEAS
AARH	PEAS, CREAMED
AAXY	PECAN
ABAM	PEPPER POT
AAKC	PICKLE-PIMENTO
AAKD	PICKLE-SWEET RED PEPPER
AABF	PINEAPPLE
AACS	PINK
AAHM	PINK LEMONADE
AADP	PLAIN
AABG	PLUM
AARJ	PORK

FIIG T113
APPENDIX A

<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
AARK	PORK AND BEANS
AARL	PORK AND PORK BROTH
AAKE	PORK BARBECUE
AAZH	POTATO
AAHP	POUND
AAHQ	POWDERED
AADQ	PRINT LOAF
AAZT	PROVOLONE
AARM	PRUNES
AAZK	PUMPKIN
AABM	QUINCE
ABBB	RABBIT
AAYS	RAISED
AAHR	RAISIN
AABH	RASPBERRY
AAHS	RASPBERRY CHIP
AACT	RED
AABN	RED CURRANT
AAZZ	RED KING
AABP	RED RASPBERRY
AALN	RICE
AARN	RICE CEREAL
AARP	RICE, INSTANT CEREAL
AARQ	RICE PABLUM
AADR	RINDLESS
AADS	RINDLESS LOAF
AADT	ROMANO
AAHT	ROUND TOP
AAHW	RYE
AACW	SABLEFISH
AAHX	SANDWICH
AAXF	SCOTCH BROTH
AAKF	SHANK
AAKP	SHEEP
AAYC	SHRIMP
ABAC	SILVER
AACY	SKIMMER
AAKQ	SKINLESS
AAHY	SLICED NUT
AACX	SOCKEYE
AACZ	SOFT
AALD	SOFT RED WINTER WHEAT
AALE	SOFT WHEAT
AAHZ	SOY
ABAN	SPAGHETTI
ABAA	SPANISH
AAJA	SPICE
AARR	SPINACH

FIIG T113
APPENDIX A

<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
ABAB	SPINY
AAXG	SPLIT GREEN PEA WITH SMOKED HAM
AAXH	SPLIT PEA
AARS	SPLIT PEA WITH BACON
AAJB	SPONGE
AART	SQUASH
AAJC	STRAIGHT DOUGH
AAJD	STRAIGHT ROTARY
AABJ	STRAWBERRY
AADA	STURGEON
AAJE	SUGAR
AAXS	SUGAR PAN
AAXT	SUGAR SAND
AADB	SURF
AAJF	SWEET
AABR	SWEET ORANGE
AARW	SWEET POTATO
ABAZ	SYRUP
ABAP	THOUSAND ISLAND
AAKG	THURINGER
AAJG	TOASTED CHOPPED ASSORTED NUT
AAXJ	TOMATO
AAXK	TOMATO-VEGETABLE WITH NOODLES
AARX	TURKEY
AAXL	TURKEY NOODLE
AARY	TUTTI FRUTTI
AAKJ	UNIVERSAL
AAJH	VANILLA
AAJJ	VANILLA CREAM
AARZ	VANILLA CUSTARD
AAXZ	VANILLA FUDGE
AASA	VEAL
AASB	VEAL AND VEAL BROTH
AAJK	VEGETABLE
AASC	VEGETABLE AND HAM WITH BACON
AAXM	VEGETABLE PROTEIN
AASD	VEGETABLE SOUP
AASE	VEGETABLE WITH BACON
AAXN	VEGETABLE WITH BEEF AND BARLEY
AAXP	VEGETABLE WITH BEEF BROTH
ABAR	VEGETABLES AND MACARONI
AAXR	VEGETARIAN VEGETABLE
AAJL	VIENNA
AAJM	WAFFLE WAFER
AADC	WALLEYED
AAJN	WEDGE
AAJP	WHEAT
AADW	WHEEL (incl drum style)

<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
AAYL	WHITE
AALF	WHITE RICE
AALG	WHITE RYE
AALH	WHITE WHEAT
AADD	WHITES
AADE	WHITING
AAJQ	WHOLE WHEAT
AABS	WILD BLACKBERRY
AAYM	YELLOW
AALJ	YELLOW CORNMEAL
AADX	YOUNG AMERICAN
AAKH	YOUNG RABBIT
AABT	YOUNGBERRY

Table 9 - FOOD VARIETIES
FOOD VARIETIES

<u>REPLY CODE</u>	<u>REPLY (AL42)</u>
AB	ALLIGATOR
AC	BARTLETT
AD	BIBB
AE	BIG BOSTON
AF	BING
EH	BURBANK RUSSET
AG	CALIFORNIA
AH	CALIFORNIA WONDER
AJ	CLINGSTONE
EJ	COWPEA
AK	CULTIVATED
AL	CUSHAW
AM	DANISH
AN	DANVER
AP	DOMESTIC
AQ	ELBERTA
AR	FLORIDA
AS	FORDHOOK
AT	FREESTONE
AW	GLOBE
AX	GOLDEN BANTAM
EC	HAWAIIAN
AY	ICEBERG
ED	IDAHO RUSSET
AZ	IRISHCOBBLER
BA	ITALIAN
BB	ITALIAN SPROUTING
BC	JERSEY
BD	KADOTA

<u>REPLY CODE</u>	<u>REPLY (AL42)</u>
EE	KIEFFER
BE	MAGNOLIA
EF	MAINE WILD
BF	MANDARIN
BG	MANZANILLAS
BH	MISSION
BJ	MORTMORENCY
BK	MUSCAT
BL	NATIVE
BM	PASCAL
BN	POINTED
BP	PUERTO RICAN, MOIST
BQ	QUEEN OF MANZANILLA
BR	SANTA CLARA
BS	SAVOY
BT	SCHMIDT
BW	SCHMITT
BX	SEVILLANO
BY	SULTANA
BZ	TEMPLE
CA	THOMPSON SEEDLESS
EG	VALENCIA
CB	WINESAP
CC	YELLOW CLINGSTONE
CD	YELLOW CROOKNECK
CE	YELLOW FREESTONE
CF	ZANTE
CG	ZUCCHINI

Table 10 - FORMULA TYPES
FORMULA TYPES

<u>REPLY CODE</u>	<u>REPLY (AJ06)</u>
AB	FORMULA A
AC	FORMULA B
AD	FORMULA C
AE	FORMULA D
AF	SPECIAL
AG	SPECIAL FORMULA A
AH	SPECIAL FORMULA B
AJ	STANDARD
AK	STANDARD COMMERCIAL
AL	STANDARD FORMULA A
AM	STANDARD FORMULA B

Table 11 - GROUP CLASSIFICATIONS
GROUP CLASSIFICATIONS

<u>REPLY CODE</u>	<u>REPLY (AH48)</u>
AAAF	COOKED
AAAG	COOKED SPECIALTY
AAAH	DRY
AAAJ	FRESH
AAAC	HARD
AAAK	NEW CONDITION
AAAD	SEMISOFT
AAAL	SMOKED
AAAE	SOFT
AAAB	VERY HARD (incl grating type)

Table 12 - INGREDIENT PERCENTAGES
INGREDIENT PERCENTAGES

<u>REPLY CODE</u>	<u>REPLY (AH58)</u>
BY	ACACIA GUM
BZ	ACACIA GYCINE-INVALID
AB	ALCOHOL
CA	ALMOND
EG	APPLE, DICED
EF	APRICOT
AX	ASCORBIC ACID
AY	ASH
CT	BAMBOO SHOOT
AA	BASIL
CX	BEAN, GREEN
CY	BEAN, LIMA
CZ	BEAN, SNAP, GREEN
CW	BEAN SPROUT
DA	BEAN, WAX
AJ	BEEF
EN	BEEF, MINCED
EJ	BENZOIC ACID
CV	BLACKBEAN SAUCE
FF	BLACKBERRY
FD	BLACKCURRANT
CB	BRAZIL NUT
CQ	BRIZIT, UNBLEACHED
DB	CABBAGE
AC	CACAO FAT
AZ	CALCIUM
BA	CARBOHYDRATE
BB	CARBOHYDRATE, LACTOSE
DC	CARROT

<u>REPLY CODE</u>	<u>REPLY (AH58)</u>
DD	CARROT, DICED
CS	CASHEW, 320 COUNT
DE	CELERY
DF	CELERY, DICED
EU	CHEESE IN TORTELLINI
EW	CHEESE SAUCE
DG	CHERRY HALVES
EE	CHERRY, MARISCHINO
DH	CHESTNUT, WATER
FA	CHICKEN, DICED
AD	COFFEE
AE	COLUMBIAN COFFEE
BC	COPPER
DJ	CORN
FB	CURRY SAUCE
CC	CYCLAMATE CALCIUM
CD	CYCLAMATE SODIUM
AF	DECAFFEINATION
BD	DEXTRINS
BE	DEXTROSE
BF	DEXTROSE, ANHYDROUS
BG	DRY MILK, NONFAT
CE	ENGLISH WALNUT
AT	ETHYL VANILLIN
AN	FAT
BH	FIBER, CRUDE
CF	FILBERT
CR	FILLET, UNBLEACHED
BJ	GLUCOSE
DL	GRAPE, WHOLE
EZ	GRAVY
DK	GREEN-RED PEPPER, DICED
BK	IRON
BL	LACTOSE
EC	LAMB
FC	LAMB, DICED
EH	LIVER
AU	MACE, GROUND
BM	MALTOSE
AV	MARJORAM
ER	MEATBALLS
EK	METHYLPARABEN
BN	MILK FAT
AQ	MILK FAT MAXIMUM
AR	MILK FAT MINIMUM
BP	MINERALS
EP	MIXED VEGETABLES
AP	MOISTURE

<u>REPLY CODE</u>	<u>REPLY (AH58)</u>
DM	MUSHROOM
ED	ONION
DN	ONION, CHOPPED
BU	OREGANO
DV	PASTA
EL	PASTA SHELLS
DR	PEA, GREEN
DP	PEACH, DICED
CH	PEANUT, MEDIUM BLANCHED
CJ	PEANUT, MEDIUM REDSKIN
DQ	PEAR, DICED
CK	PECAN
DS	PEPPER, BELL
DT	PEPPER, RED
DW	PEPPER, RED, SWEET
BQ	PHOSPHORUS
DX	PINEAPPLE, DICED
AK	PORK
BT	POTASSIUM BICARBONATE
DY	POTATO, DICED
EY	POTATO, FLAKED
DZ	POTATO, WHITE
BR	PROTEIN
BS	PROTEIN, SOY
AL	PUREE
FE	RASPBERRY
EQ	RICE
BV	ROSEMARY
CL	SACCHARIN
CM	SACCHARIN CALCIUM
CN	SACCHARIN SODIUM
CP	SACCHARIN SOLUBLE
CG	SAGE
EX	SALMON, DICED
AG	SANTOS COFFEE
DU	SATAY SAUCE
EV	SAUSAGE
AM	SOLIDS
BW	SOY FAT
EM	SPAGHETTI
AH	TEA
CU	THYME
EA	TOMATO
EB	TOMATO, DICED
ES	TOMATO SAUCE
ET	TORTELLINI
AW	VANILLIN
AS	VEGETABLE FAT MINIMUM

<u>REPLY CODE</u>	<u>REPLY (AH58)</u>
BX	WATER

Table 13 - LIVESTOCK MARKET CLASSES
LIVESTOCK MARKET CLASSES

<u>REPLY CODE</u>	<u>REPLY (AJ04)</u>
AB	BARROW
AC	BEEF
AD	CALF
AE	COW
AK	GILT
AF	HEIFER
AG	LAMB
AH	STEER
AJ	VEAL

Table 14 - MATURITY STAGES
MATURITY STAGES

<u>REPLY CODE</u>	<u>REPLY (AL44)</u>
AB	CREAM
AC	DARK RIPE
AD	FIRM RIPE
AE	FULL RIPE
AF	GREEN RIPE
AG	HARD RIPE
AH	MILK
AJ	NEW CROP
AK	OLD CROP
AL	PINK
AM	TURNING RIPE

Table 15 - MENU TITLES
MENU TITLES

<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
AAZL	BEEF BURGUNDY
AALT	BEEF POT ROAST WITH GRAVY
AAZM	BEEF SIRLOIN STEAK
AALW	BEEF STEAK
AAZN	FRENCH FRIED SHRIMP
AALX	FRENCH TOAST
AAPL	HAM
AAZP	OMELET
AALY	ROAST TURKEY

<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
AAZQ	SALISBURY STEAK
AALZ	SCRAMBLED EGGS WITH GRAVY
AAZR	SWISS STEAK
AAMA	SWISS STEAK-GRAVY
AAMB	TURKEY WITH DRESSING-GRAVY
AAMC	WAFFLE

Table 16 - OPTIONAL INGREDIENTS
OPTIONAL INGREDIENTS

<u>REPLY CODE</u>	<u>REPLY (AH50)</u>
ADW	ASCORBIC ACID
AAD	BACON
AAQ	BEANS
AAR	BEEF
AAS	BEEF JUICE
ABY	BENZOATE OF SODA
AEC	BRINE
AAT	BROTH
AAW	BROWN SUGAR
AAE	BUTTER
AED	CALCIUM
ABZ	CALCIUM OF SODA
ACA	CARAMEL FOOD COLORING
AAB	CARAWAY
AAX	CARROTS
AFH	CAULIFLOWER
ACB	CEREAL
AAV	CHEDDAR CHEESE
ACC	CHERRIES
ADH	CHICKEN BROTH
ADJ	CHICKEN FAT
AFJ	CHICKEN GIZZARDS
AFK	CHICKEN HEARTS
AFL	CHICKEN LIVERS
ADK	CHICKEN MEAT
AAC	CHIVES
AFC	CHOCOLATE CHIP
AEE	CITRIC ACID
ACD	COCONUT
AAZ	COLORING
ACW	CORN
ACX	CORN OIL
ACY	COTTONSEED OIL
ADL	CRACKER MEAL
AFQ	CUCUMBER
ABA	DICED BEEF

FIIG T113
APPENDIX A

<u>REPLY CODE</u>	<u>REPLY (AH50)</u>
ABB	DICED CARROTS
ADM	DICED CHICKEN
ABD	DICED POTATOES
ABC	DICED SEASONING
ADN	FLAVORING
ABE	FLOUR
ACZ	FRUIT
AFR	GREEN BEANS
ABF	GROUND BEEF
ABG	GROUND POTATOES
AAF	HAM
ADA	INVERT SUGAR
AAA	IODINE
AFS	KIDNEY BEANS
AFT	LIMA BEANS
ABH	MALT VINEGAR
ACE	MARSHMALLOW BITS
ACF	MERINGUE
AEF	MOLASSES
AEG	MOLASSES SAUCE
AFU	MUSHROOM
ABJ	NATURAL JUICES
AEH	NEW ENGLAND SAUCE WITH PORK
ADP	NOODLES
ADX	NUTRITIONAL YEAST
AAG	NUTS
AAH	OLIVES
ACG	ORTHOPHOSPHATE
ACH	PARTLY DEFATTED WHEAT GERM
ABK	PEAS
AAK	PEPPERS
ACJ	PHOSPHORUS ACID
ABL	PICKLES
AAL	PIMENTOS
AAM	PINEAPPLE
AFF	PINTO BEAN
AAN	PLASTIC CREAM
ABM	PORK
AEJ	POTATOES, MASHED
ADY	PYRIDOXINE HYDROCHLORIDE
ACK	RAISIN
AFG	RED KIDNEY BEAN
ADB	REFINER
AAJ	RELISH
AFV	RICE
ADC	ROASTED ALMOND
ABN	SAGE
ABP	SALT

<u>REPLY CODE</u>	<u>REPLY (AH50)</u>
ABQ	SEASONING
ACL	SLICED INSTANT BANANA
AAP	SMOKED MEAT
ACN	SODIUM ALUMINUM SULPHATE
ADD	SOYBEAN OIL
ABR	SPICES
ACM	SUCROSE
ADE	SUGAR
AEK	SWEETENED PLAIN SAUCE WITH PORK
AEL	SWEETENED SAUCE
AFE	SWEETENER
ADZ	THIAMINE HYDROCHLORIDE
AEA	THIAMINE MONONITRATE
AEM	THICKENING AGENTS
AEN	TOMATO SAUCE
AAU	TOMATO SAUCE WITH HAM FLAVORING
AEP	TOMATO SAUCE WITH PORK
AEQ	TOMATO SAUCE WITH PORK, NAVY TYPE
ABS	TOMATO SOLIDS
ACP	TRICALCIUM PHOSPHATE
ADQ	TURKEY FAT
AFM	TURKEY GIZZARDS
AFN	TURKEY HEARTS
AFP	TURKEY LIVERS
ADR	TURKEY MEAT
ADS	TURKEY MEAT RAW
ADT	TURKEY SKIN
ABX	VEGETABLE OIL
ABW	VEGETABLES
AFD	VINEGAR
ADF	VITAMIN A
AEB	VITAMIN A, PALMITATE
ADG	VITAMIN C
ACQ	VITAMIN D
ACR	WALNUT
ABT	WATER
ACS	WHEAT GERM
ACT	WHIPPED CREAM
AFW	WHITE BEANS

Table 17 - PHYSICAL FORMS
PHYSICAL FORMS

<u>REPLY CODE</u>	<u>REPLY (AE98)</u>
KB	ALMOST WHOLE
ES	ALPHABET
HN	ANGLE FLAKE

<u>REPLY CODE</u>	<u>REPLY (AE98)</u>
CR	BALL
HP	BAR
HQ	BITS
CS	BLOCK
ACR	BOW
CT	BOWL
GY	BOX COMB
CW	BRAIDED
CX	BRICK
ET	BROAD
ACS	BROKEN SLICES
DX	BULK
KC	BUNCHED
KD	BUTTON
AM	CAKE
HR	CAPSULE
DY	CASED
BM	CHIP
DZ	CHOPPED
EW	CHOPPED GRANULES
BS	CHUNKS
AB	CHUNKY
CY	CIRCULAR
BT	CLAW
ACM	CLOVERLEAF
KE	CLUSTER
HS	COARSE
KN	COARSE GRANULATION
FZ	COARSE GRANULES
HT	COARSE SHRED
ACW	COMPRESSED
EX	COMPRESSED BLOCK
ADK	COMPRESSED DISC
HB	CONCENTRATE
DU	CONCENTRATED LIQUID
HD	CONDENSED
HW	CONE SHAPED BITS
HX	CONFECTIONER
EY	CRACKED GRANULES
KF	CREAM
GR	CREAMY
KG	CRINKLE CUT
KH	CROSS CUT
GQ	CRUNCHY
AC	CRUSHED
EZ	CRUSHED GRANULES
ADA	CRUSHED PIECES
BF	CRYSTAL

FIIG T113
APPENDIX A

<u>REPLY CODE</u>	<u>REPLY (AE98)</u>
BB	CRYSTALLINE
GS	CRYSTALLIZED
BL	CUBE
FA	CURL
HL	CUT
KJ	CUT LEAF
KK	CUT SPEAR
EC	CUT UP
GT	CUTCOMB
CZ	CYLINDER
EE	CYLINDRICAL
GA	DEHYDRATED
GB	DEHYDRATED FRUIT
HY	DESICCATED MACAROON
EF	DEVEILED
EH	DICED
HZ	DISK
KL	DOUBLE DICED
FB	DOUGHNUT
KM	DRIED
DA	DRUM
FC	ELBOW
GC	EMULSIFIED
HH	ENCASED
GD	EVAPORATED
JA	EXTRA FINE
BW	EXTRA SMALL
JB	FANCY SHRED
ACX	FANTAIL
BX	FILLET
GW	FINE
KP	FINE CUT
GE	FINE GRANULATION
FD	FINE GRANULES
GF	FINE GROUND
BA	FLAKE
BY	FLAT
KQ	FRENCH CUT
ADL	FRESH
DW	FROZEN
BD	GRANULAR
FE	GRANULATED
GG	GRANULE
DB	GRATED
EJ	GROUND
HG	HALVED
JC	HALVES
JD	HALVES WITHOUT HUSK AND SKIN

FIIG T113
APPENDIX A

<u>REPLY CODE</u>	<u>REPLY (AE98)</u>
FF	HARD BREAKAWAY
JR	HEART
ACN	HEXAGON
ADM	HOMOGENOUS
FG	INDIVIDUALLY HARD
FH	INDIVIDUALLY SOFT
GH	JELLIED
BZ	LARGE
DC	LARGE CURD
AD	LARGE PIECES
KR	LARGE SLICE
KS	LEAF FLAKE
GJ	LEAVED
EK	LINK
EL	LINK MOLD
AN	LIQUID
DD	LOAF
KT	LONG
FJ	LONG GRAIN
JE	LONG THREAD
JF	MACAROON
AE	MACERATED
KW	MASHED
CA	MEDIUM
FK	MEDIUM GRAIN
FL	MEDIUM GRANULES
CB	MINCED
KX	MIXED
JG	MIXED HALVES
EM	MOLD
EN	MOLDED PATTIE
FM	NAPLER
KY	NUGGET
DE	OBLONG
ACT	ON THE COB
GX	PARTIALLY CRYSTALLIZED
AR	PASTE
EP	PATTIE
DF	PEAR
FN	PEARL
CC	PEELED
CD	PIECES
GK	PITTED
CE	PLAIN
GP	PLASTICIZED
HJ	PLUG
DG	POPCORN
CF	PORTIONS

FIIG T113
APPENDIX A

<u>REPLY CODE</u>	<u>REPLY (AE98)</u>
AH	POWDER
ADD	PRINT
KZ	PULP
HF	QUARTERED
FP	RAISED
LA	RANDOM WHOLE SLICES
FQ	RECTANGULAR
EQ	RECTANGULAR, SQUARE PRESSED
LB	REGULAR
AS	RIBBON
LC	RING
ACP	RIPPLE
AT	ROLL
HK	ROUGH CUT
DH	ROUND
FR	ROUND GRAIN
DJ	SANDWHICH CUT
DK	SAUSAGE
ADC	SCRAP
LD	SECTION
DL	SEGMENTS
HE	SEMISOLID
GL	SEPARATING
EA	SHAVED
ABH	SHEET
FS	SHELL
JJ	SHELLED
LE	SHOE STRING
LF	SHORT CUT
FT	SHORT GRAIN
LG	SHORT SPEAR
JK	SHORT THREAD
CG	SHREDDED
CH	SHUCKED
JL	SLAB
DM	SLICED
LH	SLICED BUTTON
LJ	SLICED CROSSWISE
LK	SLICED LENGTHWISE
ACZ	SLICES
JM	SLIVERED
CJ	SMALL
DN	SMALL CURD
ACY	SMALL PIECES
AK	SMOOTH
LL	SMOOTH CUT
FW	SOFT BREAKAWAY
AW	SOLID

<u>REPLY CODE</u>	<u>REPLY (AE98)</u>
ADB	SOLID BALL
CK	SOLID PACK
LM	SPEAR
LN	SPEAR DICED
DP	SPINDLE
JN	SPLIT
DQ	SPREAD
CL	SQUARE
DR	SQUARE PRINT
LP	STALK
CM	STEAK
LQ	STEM
AU	STICK
FX	STRAIGHT
LR	STRAIGHT CUT
GM	STRAINED
CN	STRIP
ADU	SUPERFINE
EB	SYRUP
ED	TABLET
JP	THIN FLAKE
LT	TIDBIT
LW	TIP
GN	TOPPED
FY	TWIST
ER	UNLINKED CASE
ACQ	UNSLICED
DS	WEDGE
DT	WHEEL
AL	WHOLE
ADJ	WHOLE FRUITS
LX	WHOLE GRAIN
LY	WHOLE KERNEL
LZ	WHOLE LEAF
JH	WHOLE PIECES
JQ	WHOLE SLICES
MA	WHOLE STEMMED
MB	WHOLE UNSTEMMED

Table 18 - PORTION CUT NAMES
PORTION CUT NAMES

<u>REPLY CODE</u>	<u>REPLY (AJ00)</u>
AAAB	ARM POT ROAST
AAAC	ARM ROAST
AAAD	ARM SHOULDER CHOP
AAAE	ARM STEAK

FIIG T113
APPENDIX A

<u>REPLY CODE</u>	<u>REPLY (AJ00)</u>
AAAF	ARMBONE CHUCK
AAAG	BACK
AAAH	BELLY RIB
AAAJ	BLADE LOIN ROAST
AAAK	BLADE POT ROAST
AAAL	BLADE ROAST
AAAN	BLADE SHOULDER CHOP
AAAM	BLADE STEAK
AAAP	BONE-IN BOSTON BUTT
AAAQ	BONED LOIN
AAAR	BONELESS BRISKET
AAAS	BONELESS CHUCK POT ROAST
AAAT	BONELESS INSIDE (Top) ROUND ROAST
AAAW	BONELESS KNUCKLE ROAST
AAAX	BONELESS LEG
AAAY	BONELESS LOIN
AAAZ	BONELESS LOIN ROAST
AABA	BONELESS NECK
AABB	BONELESS OUTSIDE (Bottom) ROUND ROAST
AABC	BONELESS RUMP
AABD	BONELESS SHOULDER
AABE	BONELESS SHOULDER CLOD
AABF	BONELESS SIRLOIN BUTT
AABG	BONELESS SPENCER ROLL
AABH	BONELESS STEW
AABJ	BOSTON BUTT
AABK	BOSTON BUTT SHOULDER
AABL	BOSTON CUT BONELESS CHUCK POT ROAST
AABN	BOTTOM ROUND
AAJA	BOTTOM SIRLOIN
AABP	BRAINS
AAJC	BREAKFAST STEAK
AABQ	BREAST OF VEAL
AABR	BRISKET
AABS	BUTTERFLY CHOP
AADD	CENTER
AABT	CENTER CUT LEG
AABW	CHUCK POT ROAST
AABX	CHUCK ROLL
AABY	CHUCK ROLL, BLADE END
AABZ	CHUCK ROLL WITH CHUCK TENDER
AACA	CHUCK TENDER
AACB	CITY CHICKEN
AACC	CLOD
AACD	CLOD POT ROAST
AACE	CLUB STEAK
AACF	CORNED BEEF
AACG	CROSS CUT CHUCK

FIIG T113
APPENDIX A

<u>REPLY CODE</u>	<u>REPLY (AJ00)</u>
AACH	CROSS CUT FORESHANK
AACJ	CROWN ROAST
AADS	CUTLET
AAHR	DIAMOND BASE
AACK	DICED
AACL	DICED BEEF
AACM	DICED PORK
AACN	END CUT CHOP
AACP	ENGLISH CHOP
AACQ	ENGLISH CUT BONELESS CHUCK POT ROAST
AAHZ	EYE OF ROUND
AACR	EYE OF ROUND ROAST
AACS	FLAKED STEAK
AACT	FLANK STEAK
AACW	FLANK STEAK FILLET
AACY	FOREQUARTER
AACX	FORESHANK
AACZ	FRENCHED RIB CHOP
AADA	FRESH HAM
AADB	FULL RIB
AADC	GRILL STEAK
AADE	GROUND
AADF	GROUND BEEF
AADG	GROUND BULK
AADH	GROUND PORK
AADJ	GROUND VEAL
AADK	HAM
AADL	HEART
AADN	HEEL OF ROUND
AADM	HEEL-SHANK
AADP	HIND SHANK
AADQ	HINDQUARTER
AADR	INSIDE CHUCK
AADT	JOWL BUTT
AADW	JOWL SQUARE
AADX	KIDNEY
AADY	KNUCKLE
AADZ	KNUCKLE ROAST
AAEA	LAMB BREAST
AAEB	LAMB PATTIES
AAEC	LAMB SHANK
AAED	LAMB SHOULDER ROAST
AAEE	LEG OF LAMB
AAEF	LEG WITH SIRLOIN
AAEG	LEG WITHOUT SIRLOIN
AAEH	LOIN
AAEJ	LOIN CHOP
AAEK	LOIN END

<u>REPLY CODE</u>	<u>REPLY (AJ00)</u>
AAEL	LOIN RIB
AAEM	LOIN ROAST
AAEN	LOIN STRIP
AAHY	MINUTE STEAK
AAEQ	OUTSIDE (Bottom) ROUND ROAST
AAEP	OVEN ROAST
AAER	PATTIES
AAES	PICNIC
AAET	PICNIC HAM
AAEW	PICNIC SHOULDER
AAEX	PINBONE SIRLOIN STEAK
AAEY	PLATE BOILING BEEF
AAEZ	PORTERHOUSE STEAK
AAFA	PORTION CUT GRILL STEAK
AAFB	PORTION CUT SLICE
AAFC	PORTION CUT SWISS STEAK
AAFD	POT ROAST
AAFE	PRIME RIB
AAFF	REGULAR RIB ROAST
AAFG	RIB CHOP
AAFH	RIB COVER
AAFJ	RIB EYE
AAFK	RIB ROAST
AAFL	RIB STEAK
AAFM	RIBLET
AAFN	ROAST
AAFP	ROLLED LOIN
AAFQ	ROLLED PLATE
AAFR	ROLLED RIB ROAST
AAFS	ROLLED RUMP
AAFT	ROLLED SHOULDER
AAFW	ROUND
AAFX	ROUND STEAK
AAFY	RUMP
AAFZ	RUMP BUTT
AAGA	RUMP ROAST
AAHS	SEMICENTER
AAGB	SHORT LOIN
AAGC	SHORT PLATE
AAGD	SHORT RIB
AAGE	SHORT SHANK
AAGF	SHOULDER
AAGG	SHOULDER CLOD
AAGH	SIRLOIN BUTT
AAGJ	SIRLOIN LAMB CHOP
AAGK	SIRLOIN LAMB ROAST
AAGL	SIRLOIN ROAST
AAGM	SIRLOIN RUMP AND BUTT

<u>REPLY CODE</u>	<u>REPLY (AJ00)</u>
AAGN	SIRLOIN RUMP ROAST
AAGP	SIRLOIN STEAK
AAGQ	SIRLOIN TIP ROAST
AAGR	SIRLOIN TIP STEAK
AAGS	SPARERIB
AAGT	SPENCER ROLL
AAGY	SQUARE CUT CHUCK
AAGZ	SQUARE CUT SHOULDER
AAGW	STANDING RIB ROAST
AAGX	STEW
AAHA	SWISS STEAK
AAHB	T-BONE STEAK
AAHC	TENDERLOIN
AAHE	TOP (Inside) ROUND ROAST
AAHF	TOP (Inside) ROUND STEAK
AAHD	TOP ROUND
AAJB	TOP SIRLOIN
AAHG	TOP SIRLOIN BUTT
AAHH	TRIANGLE
AAHK	VEAL DRUMSTICK
AAHJ	VEAL LOAF
AAHL	VEAL PATTIE
AAHM	40 PCT GROUND PATTIE
AAHN	50 PCT GROUND BULK
AAHP	50 PCT GROUND PATTIE
AAHQ	60 PCT GROUND BULK

Table 19 - POULTRY MARKET CLASSIFICATIONS
POULTRY MARKET CLASSIFICATIONS

<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
AASF	BROILER
AASG	CAPON
AASH	COCK
AASJ	FOWL
AAJT	FRYER
AASL	FRYER DUCKLING
AASM	HEN
AASN	OLD DUCK
AASP	OLD GOOSE
AASQ	OLD TURKEY
AASR	ROASTER
AASS	ROASTER DUCKLING
AAST	STAG
AASW	YEARLING HEN
AASX	YEARLING TOM
AASY	YOUNG GOOSE

<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
AASZ	YOUNG HEN
AATA	YOUNG TOM

Table 20 - PREPARATION TYPES
PREPARATION TYPES

<u>REPLY CODE</u>	<u>REPLY (AH43)</u>
DL	AGED
AL	BAKED
AM	BARBECUED
CD	BLANCHED
CF	BLEACHED
DY	BLENDED
AN	BOILED
BS	BOILED BACK
BT	BOILED BEAD
BZ	BONED
AP	BRAISED
AB	BREADED
AQ	BROILED
AR	BROWN AND SERVE
CG	CANDIED
EA	CHOPPED
DS	CLEANED
AC	COOKED
DZ	CORED
DP	CULTURED
AE	CURED
AS	DEEP FAT FRIED
CH	DEGERMED
AF	DESICCANT
BQ	DISTILLED
BW	EVAPORATOR PROCESS
BY	EXTRACTED
BX	FIRST CENTRIFUGAL
EB	FORMED
AG	FRESH
AT	FRIED
DR	GLACE
DT	GROUND
DG	HEARTH BAKED
BK	HOMOGENIZED
BC	INSTANT COOKING
BR	IODIZED
BB	MECHANICALLY TENDERIZED
AH	MEDIUM CURED
EH	OVEN PUFFED

<u>REPLY CODE</u>	<u>REPLY (AH43)</u>
BD	PAN BAKED
AW	PANBROILED
AX	PANFRIED
DH	PARTIALLY BAKED
BE	PARTIALLY COOKED
AJ	PASTEURIZED
CJ	PEELED
CK	PITTED
CL	POPPED
DJ	PREBAKED
BA	PRECOOKED
EC	PREFRIED
CA	PROCESSED
BF	QUICK COOKING
DK	READY-TO-BAKE
AY	READY-TO-COOK
BG	READY-TO-EAT
AZ	READY-TO-SERVE
BH	REGULAR COOKING
CE	ROASTED
BL	SALTED
DW	SCALDED
CM	SEEDED
CN	SHELLED
ED	SLICED
AD	SMOKED
EE	SPRAY PROCESSED
BJ	STEAMED
CP	STEMMED
CQ	STUFFED WITH PIMENTOS
CR	STUFFED WITH SWEET PEPPER
CC	SUGARED
BM	SWEETENED
CB	TIED
DD	TOPPED
EF	TRIMMED
CS	UNBLEACHED
DN	UNBREADED
DX	UNCOOKED
AK	UNCURED
DM	UNHOMOGENIZED
CT	UNPEELED
CW	UNPITTED
CX	UNPOPPED
BN	UNSALTED
DQ	UNSEASONED
CY	UNSEEDED
BP	UNSWEETENED

<u>REPLY CODE</u>	<u>REPLY (AH43)</u>
CZ	UNTOPPED
DA	WASHED
DB	WELL TRIMMED
DC	WHOLE-PITTED
EG	WITHOUT DESICCANT

Table 21 - PRESERVATIVE PACK TYPES
PRESERVATIVE PACK TYPES

<u>REPLY CODE</u>	<u>REPLY (AH45)</u>
AC	BRINE
BD	CHILI GRAVY
BE	CLARIFIED JUICE
AL	CURED
AB	DRY
AM	EXTRA HEAVY SYRUP
	Extracted Juices (use Reply Code AD)
BF	FREEZE-DRIED
AN	HEAVY SYRUP
AP	JUICE
AQ	LIGHT SYRUP
AR	MEDIUM SYRUP
AS	MOLASSES SAUCE
AT	NATURAL JUICE SLIGHTLY SWEETENED
AD	NATURAL JUICES
BG	NATURAL OIL
AF	OLIVE OIL
BJ	PRESERVATIVE FREE
AW	REGULAR SYRUP
AG	SALT WATER
AX	SOLID
AY	SUGAR
AZ	SUGAR SYRUP
BA	SYRUP
AE	TOMATO SAUCE
BB	VACUUM
AH	VEGETABLE OIL
AJ	WATER
AK	WET
BH	WHITE WINE

Table 22 - PRODUCT TYPES
PRODUCT TYPES

<u>REPLY CODE</u>	<u>REPLY (AH59)</u>
DB	ALL GREEN

FIIG T113
APPENDIX A

<u>REPLY CODE</u>	<u>REPLY (AH59)</u>
GY	ANGELICA
BQ	ANIMAL OIL
CE	APRICOT
BR	BAKERY
DC	BANANA
GZ	BARBERA
HA	BEAUJOLAIS
CF	BEET
AU	BEET ROOT SUGAR
DD	BELL GREEN
DA	BEVERAGE
CG	BITTERSWEET
DE	BLACK
AB	BLACK TEA
AZ	BLACK UNSEEDED
AC	BLEND COFFEE
BA	BLENDED
AD	BOCK BEER
AE	BOHEMIAN BEER
HB	BORDEAUX
DF	BROWN
DG	BULLNOSE GREEN
HC	BURGUNDY
DH	BUSH
HD	CABERNET SAUVIGNON
CH	CANE
AV	CANE SUGAR
GL	CAPSICUM PEPPER
HE	CATAWBA
HF	CHABLIS
HG	CHARDONNAY
CJ	CHERRY
HH	CHIANTI
BB	CIDER
BC	CIDER VINEGAR
HJ	CLARET
CK	CLEAR FRUIT TABLET
CL	CLEAR TABLET
HK	CONCORD
DK	COOKING
BD	CORN
BS	CORN OIL
AF	CREAM BEER
DJ	CRIMSON
DL	CRINKLE LEAVED
BE	DARK
GM	DARK RED
DM	DARK SWEET

<u>REPLY CODE</u>	<u>REPLY (AH59)</u>
BT	DEEP FRY COOKERY
DN	DEGLET NOOR
HL	DELAWARE
DP	DILL
DQ	DILL KOSHER
AS	DRIP GRIND COFFEE
FT	EARLY
DR	EARLY GREEN
DS	EARLY YELLOW STRAIGHT
AG	EAST INDIA PALE BEER
DT	EATING
DW	FALL
BF	FANCY
DX	FIELD
CM	FILLED SOLID STICK
DY	FLAT
DZ	FLAT LEAVED
CA	FRESH
EA	FRESH DRIED SOUR
HM	GAMAY
BW	GENERAL PURPOSE
EG	GENUINE DILL
EB	GOLDEN
EC	GOLDEN YELLOW
ED	GREEN
EE	GREEN GAGE
AH	GREEN TEA
EF	GREEN TIPPED
EH	HALAWI
AJ	HALF STOCK BEER
GS	HASH BROWN
EJ	HUBBARD
BG	IMITATION MAPLE
AK	LAGER BEER
GT	LEMON DROP
HN	LIEBFRAUMILCH
BH	LIGHT
EK	LIGHT GREEN
EM	LIGHT SUGAR
EL	LIGHT SWEET
EN	LONG GRAIN
GK	MALT
BJ	MAPLE
CN	MARASCHINO CHERRY
CP	MIXED FRUIT
AL	MIXED TEA
HP	MOSELLE
GN	NAVY

FIIG T113
APPENDIX A

<u>REPLY CODE</u>	<u>REPLY (AH59)</u>
AM	OOLONG TEA
AN	ORANGE PEKOE TEA
BU	PEANUT OIL
AP	PEKOE TEA
AT	PERCOLATOR GRIND COFFEE
GJ	PILSNER
CQ	PINEAPPLE
EP	PINK
HQ	PINOT NOIR
CB	PLAIN
EQ	POPPED
HR	PORT
GP	PURPLE
ER	RED
BL	RED SKINNED
ES	RED SOUR
GW	RED TART
BK	RED WINE
BX	REFINED
BM	REGULAR
AW	REGULAR GRIND COFFEE
HS	RHINE
HT	RIESLING
HW	ROSE
ET	ROUND
JF	RUM
JB	SAUTERNE
EW	SEEDED
EX	SEEDED PINK
EY	SEEDED WHITE
GQ	SEEDLESS
EZ	SEEDLESS PINK
FA	SEEDLESS WHITE
CR	SEMISWEET
BY	SERVICE STYLE
HX	SHERRY
FB	SMOOTH-SKINNED
FC	SOLID RED
FD	SOUR
HY	SPATLESE
FE	SPECKLED
AQ	STOCK BEER
CC	STORAGE
AR	STRAIGHT COFFEE
FF	SUGARED
FG	SUMMER
FH	SUMMER WAX
CS	SWEET

<u>REPLY CODE</u>	<u>REPLY (AH59)</u>
GR	SWEETENED
CD	TABLE
JC	TACO SAUCE, HOT
JD	TACO SAUCE, MEDIUM
JE	TACO SAUCE, MILD
GX	TART
FK	THICKSEEDED
FL	THICKSEEDED BABY
FJ	THINSEEDED
CT	TOFFEE
HZ	TOKAY
CW	TOPPING
AX	UNIVERSAL GRIND COFFEE
FM	UNPOPPED
CX	UNSWEETENED
BZ	VEGETABLE OIL
AA	VINEGAR, STRONG
FN	WAX
FP	WHITE
BP	WHITE SKINNED
AY	WHOLE BEAN COFFEE
BN	WINE
FQ	WINTER
FR	WINTER HUBBARD
CY	WITH ALMOND
CZ	WITH PECAN CENTER
FS	YELLOW
JA	ZINFANDEL

Table 23 - PRODUCT SIZES
PRODUCT SIZES

<u>REPLY CODE</u>	<u>REPLY (AJ10)</u>
AB	BITE
AW	BULK PARTY SIZE
DN	COARSE
BC	COLOSSAL
BD	DWARF
AK	EXTRA LARGE
AP	EXTRA LONG
BE	EXTRA SMALL
AC	FAMILY
BF	GHERKIN
BG	GIANT
AD	INDIVIDUAL
BH	JUMBO
AX	JUMBO NO. 1

FIIG T113
APPENDIX A

<u>REPLY CODE</u>	<u>REPLY (AJ10)</u>
AY	JUMBO VIRGINIA
AQ	KING
AR	KING, LUXURY LENGTH
AL	LARGE
AE	LARGE BISCUIT
BJ	LARGE GHERKIN
AS	LITTLE CIGAR
BK	LONG
BL	MAMMOTH
AM	MEDIUM
AF	MEDIUM BISCUIT
BM	MEDIUM LONG
BN	MEDIUM THRU JUMBO
BP	MIDGET
AZ	MINIATURE
BQ	MIXED
BZ	NO. 1
CA	NO. 2
CB	NO. 3
CC	NO. 3, LARGE
CD	NO. 4
CL	NO. 4, 76 TO 90 PER LB
CE	NO. 5
CF	NO. 6
CG	NO. 7
CH	NO. 8
CJ	NO. 18
CK	NO. 80
AT	REGULAR
BR	SELECT
AN	SMALL
AG	SMALL BISCUIT
BA	SMALL SPANISH
BS	SMALL, 135-145 COUNT
BT	SUPER COLOSSAL
BW	TINY
BX	VERY LARGE
BY	VERY SMALL
BB	WHOLE
AH	3/16 TO 1/4 INCH DIAMETER
CM	4 CROWN
AJ	20 MESH SIEVE
CN	27 TOCAN
CP	45 PER QUART
CQ	113 PER LB

Table 24 - SPECIFIC USES
SPECIFIC USES

<u>REPLY CODE</u>	<u>REPLY (AD34)</u>
EP	ABANDON AIRCRAFT
EQ	ABANDON SHIP
ER	AIRCRAFT LIFE RAFT
EW	ARTIFICIALLY SWEETENED
EH	BISCUIT
EA	BLAND, LOW RESIDUE
EJ	BREAD
EK	CAKE
BT	CALORIE RESTRICTED DIET
EL	COOKIE
EM	CRACKER
BU	DIABETIC DIET
PM	DIETETIC
SA	EMERGENCY PURPOSE
EX	FAT FREE
ET	FIRE CAMP KITCHEN
PN	FOUNTAIN
ES	GENERAL PURPOSE
PS	HASH BROWNS
EB	HIGH CARBOHYDRATE
EC	HIGH PROTEIN
ED	HIGH RESIDUE
EE	HIGH VITAMIN
BV	HYPOALLERGENIC FOOD
BW	INFANT FOOD
PT	LIQUID DIET
CY	LOW ACID
DB	LOW CALORIE
EY	LOW CHOLESTEROL
DA	LOW FAT
EF	LOW FIBER
CZ	LOW SALT
CK	LOW SODIUM
EZ	LOW SUGAR
PR	NO OIL ADDED
CM	NO SALT ADDED
PP	NONDIETETIC
QP	OPERATIONAL RATIONS
EN	PASTRY
PQ	PIZZA PIE
BX	REGULATING SODIUM AND SALT INTAKE
RZ	SACRAMENTAL
PX	SALAD
FA	SALMONELLA FREE
DC	SALT FREE

<u>REPLY CODE</u>	<u>REPLY (AD34)</u>
RS	SALT SUBSTITUTE
AFH	SODIUM FREE
CL	SODIUM RESTRICTED
DD	SUGAR FREE
DE	SUGAR SUBSTITUTE
PW	TUBE FEEDING
BY	VITAMINS AND MINERALS ADDED
EG	WHEAT-FREE GLUTEN RESTRICTED

Table 25 - UNIT PACKAGE TYPES
UNIT PACKAGE TYPES

<u>REPLY CODE</u>	<u>REPLY (AE96)</u>
AE	BAG
AL	BAG, CELLOPHANE
AAQA	BAG, FOIL LINED
KP	BAG, INDIVIDUAL SERVING
AA	BAG, LAMINATE
AACE	BAG, PAPER
BD	BAG, PLASTIC
LJ	BAG, PLASTIC, POLYETHYLENE
GS	BAR
AF	BOAT
AG	BOTTLE
AAHE	BOTTLE, GLASS
AACA	BOTTLE, PLASTIC
AAQB	BOTTLE, RETURNABLE
CJ	BOTTLE, SHAKER-TOP
AB	BOX
AAKK	BOX, CARDBOARD
LZ	BOX, CRUSHPROOF
HH	BOX, FIBERBOARD
AACB	BOX, PAPERBOARD
KR	BULK
DK	CAKE
AH	CAN
LP	CAN, FIBER FOIL
GM	CAN, FILTER
JY	CAN, METAL
AAQE	CAN, PEEL OFF TOP
KS	CAN, SCREW TOP CLOSURE
DP	CAN, SHAKER-TOP
DR	CAN, SLIPCOVER
MN	CAN, VACUUM
DT	CANISTER
AJ	CARTON
AAQC	CARTON, PAPERBOARD

FIIG T113
APPENDIX A

<u>REPLY CODE</u>	<u>REPLY (AE96)</u>
AK	CASE
LX	CASE, 30 DOZEN TYPE
GX	CELLOPHANE WRAPPER
AABL	CONTAINER
AAQL	CONTAINER, PLASTIC
MR	CRATE
LT	CUBES
AM	CUP
ED	CYLINDER
EE	DISPENSER
JG	DISPENSER CAN
GY	DISPOSABLE PLASTIC BAG
GZ	DISPOSABLE PLASTIC BOWL
AN	DRUM
EK	DRUM, FIBER
KW	DRUM, METAL
AAHY	DRUM, STEEL
AP	ENVELOPE
AAQD	ENVELOPE, FOIL LINED
EL	ENVELOPE, HEAT SEALED
AU	GALLON
AAQS	HALF PINT
HA	INDIVIDUAL SLICE
KT	INDIVIDUALLY WRAPPED
AQ	JAR
AAQP	JAR, GLASS
GK	JUG
KX	OUNCE
FB	PACK
FD	PACKAGE
GT	PACKAGE, FLEXIBLE
GN	PACKAGE, FLEXIBLE VACUUM
AAQF	PACKAGE, INDIVIDUAL SERVING
KQ	PACKAGE, INDIVIDUAL SHAKER
GW	PACKAGE, PARTIAL VACUUM
AAQG	PACKAGE, VACUUM
AR	PACKET
AS	PAIL
AZ	PAPER
JH	PATTIES
PA	PIECES
AW	PINT
AT	POUCH
AARQ	POUCH, FLEXIBLE, DISPOSABLE
KY	POUND
JJ	PRINTS
AV	QUART
JK	READY-TO-SERVE PATTIES

<u>REPLY CODE</u>	<u>REPLY (AE96)</u>
FG	ROLL
HB	SACK
LY	SOFT PACK
AAQT	SOLID PACK
MM	STICK
MP	TABLET
LW	TIN
JL	TRAY
AY	TRAY, ALUMINUM
AARG	TRAY PACK CAN
AX	TUBE
KZ	WRAPPED
LQ	WRAPPER

Table 26 - NONDEFINITIVE SPEC/STD DATA
NONDEFINITIVE SPEC/STD DATA

<u>REPLY CODE</u>	<u>REPLY (AD08)</u>
AL	ALLOY
AN	ANNEX
AP	APPENDIX
AC	APPLICABILITY CLASS
AR	ARRANGEMENT
AS	ASSEMBLY
AB	ASSORTMENT
BX	BOX
CY	CAPACITY
CA	CASE
CT	CATEGORY
CL	CLASS
CE	CODE
CR	COLOR
CC	COMBINATION CODE
CN	COMPONENT
CP	COMPOSITION
CM	COMPOUND
CD	CONDITION
CS	CONSTRUCTION
DE	DESIGN
DG	DESIGNATOR
DW	DRAWING NUMBER
EG	EDGE
EN	END
FY	FAMILY
FG	FIGURE
FN	FINISH
FM	FORM

<u>REPLY CODE</u>	<u>REPLY (AD08)</u>
FA	FORMULA
GR	GRADE
GP	GROUP
BA	IMAGE COLOR
NS	INSERT
TM	ITEM
KD	KIND
KT	KIT
LG	LENGTH
LT	LIMIT
MK	MARK
AA	MARKER
ML	MATERIAL
BB	MAXIMUM DENSITY
MH	MESH
ME	METHOD
BC	MINIMUM DENSITY
MD	MODEL
MT	MOUNTING
NR	NUMBER
PT	PART
PN	PATTERN
PC	PHYSICAL CONDITION
PS	PIECE
PL	PLAN
PR	POINT
QA	QUALITY
RN	RANGE
RT	RATING
RF	REFERENCE NUMBER
SC	SCHEDULE
SB	SECTION
SL	SELECTION
SE	SERIES
SV	SERVICE
SX	SET
SA	SHADE
SH	SHAPE
SG	SHEET
SZ	SIZE
PZ	SPECIES
SQ	SPECIFICATION SHEET
SD	SPEED
ST	STYLE
SS	SUBCLASS
SF	SUBFORM
SP	SUBTYPE
SN	SURFACE CONDITION

<u>REPLY CODE</u>	<u>REPLY (AD08)</u>
SY	SYMBOL
SM	SYSTEM
TB	TABLE
TN	TANNAGE
TP	TEMPER
TX	TEXTURE
TK	THICKNESS
TT	TREATMENT
TR	TRIM
TY	TYPE
YN	UNIT
VA	VARIETY
WT	WEIGHT
WD	WIDTH

Table 27 - PREPARATION LIQUIDS
PREPARATION LIQUIDS

<u>REPLY CODE</u>	<u>REPLY (AE92)</u>
AAMF	COLD FRESH MILK
AAMD	COLD WATER
AAZW	COTTON SEED OIL
AAFT	EGG
AAZJ	EGG WHITE
AAPJ	EGG YOLK
AAME	HOT WATER
AAGX	MILK
AAZY	SOUR CREAM
AAZX	VINEGAR
AALQ	WATER

Reference Drawing Groups

No table of contents entries found.

Technical Data Tables

STANDARD FRACTION TO DECIMAL CONVERSION CHART	283
OUNCE TO DECIMAL OF A POUND CONVERSION CHART	284

FIIG T113
APPENDIX C

STANDARD FRACTION TO DECIMAL CONVERSION CHART

<u>4ths</u>	<u>8ths</u>	<u>16ths</u>	<u>32nds</u>	<u>64ths</u>	<u>To 3</u>	<u>To 4</u>	<u>4ths</u>	<u>8ths</u>	<u>16ths</u>	<u>32nds</u>	<u>64ths</u>	<u>To 3</u>	<u>To 4</u>
				1/64	.016	.0156					33/64	.516	.5156
			1/32	-----	.031	.0312				17/32	-----	.531	.5312
				3/64	.047	.0469					35/64	.547	.5469
		1/16	-----		.062	.0625			9/16	-----	-----	.562	.5625
				5/64	.078	.0781					37/64	.578	.5781
			3/32	-----	.094	.0938				19/32	-----	.594	.5938
				7/64	.109	.1094					39/64	.609	.6094
	1/8	-----	-----	-----	.125	.1250		5/8	-----	-----	-----	.625	.6250
				9/64	.141	.1406					41/64	.641	.6406
			5/32	-----	.156	.1562				21/32	-----	.656	.6562
				11/64	.172	.1719					43/64	.672	.6719
		3/16	-----	-----	.188	.1875			11/16	-----	-----	.688	.6875
				13/64	.203	.2031					45/64	.703	.7031
			7/32	-----	.219	.2188				23/32	-----	.719	.7188
				15/64	.234	.2344					47/64	.734	.7344
1/4	-----	-----	-----	-----	.250	.2500	3/4	-----	-----	-----	-----	.750	.7500
				17/64	.266	.2656					49/64	.766	.7656
			9/32	-----	.281	.2812				25/32	-----	.781	.7812
				19/64	.297	.2969					51/64	.797	.7969
		5/16	-----	-----	.312	.3125			13/16	-----	-----	.812	.8125
				21/64	.328	.3281					53/64	.828	.8281
			11/32	-----	.344	.3438				27/32	-----	.844	.8438
				23/64	.359	.3594					55/64	.859	.8594
	3/8	-----	-----	-----	.375	.3750		7/8	-----	-----	-----	.875	.8750
				25/64	.391	.3906					57/64	.891	.8906
			13/32	-----	.406	.4062				29/32	-----	.906	.9062
				27/64	.422	.4219					59/64	.922	.9219
		7/16	-----	-----	.438	.4375			15/16	-----	-----	.938	.9375
				29/64	.453	.4531					61/64	.953	.9531
			15/32	-----	.469	.4688				31/32	-----	.969	.9688
				31/64	.484	.4844					63/64	.984	.9844
					.500	.5000						1.000	1.0000

OUNCE TO DECIMAL OF A POUND CONVERSION CHART

<u>OUNCES</u>	<u>POUNDS</u>
1	0.062
2	0.125
3	0.188
4	0.250
5	0.312
6	0.375
7	0.438
8	0.500
9	0.562
10	0.625
11	0.688
12	0.750
13	0.812
14	0.875
15	0.938
16	1.000

FIIG Change List

FIIG Change List, Effective March 5, 2010

Added Reply Codes FD "BLACKCURRANT", FE " RASPBERRY" and FF "BLACKBERRY"
to Appendix A table 12.